



NY Style Lemon Crumb Cake

Ingredients:

- BNJ Ultra Moist® Sour Cream Batter
- 8x8 pans and sheet pan
- Pan spray
- BNJ Classic Lemon Filling
- BNJ NY Style Butter Flavored Crumbs

Instructions:



- Grease or spray 8x8 pan.
- Scoop 9 oz. of sour cream batter into greased 8x8 pan and spread batter evenly in pan.
- Pipe 2 oz. of BNJ Lemon Filling in an 'S' shape on top of batter. Using a knife, cut through the batter to 'spread' it.
- Top with 16 oz. of BNJ NY Style Butter Crumbs, distributing evenly across top of batter.
- Tray prepared 8x8 crumb cakes on lined sheet pan.
- Bake in rack oven at 360°F for 20–24 minutes.

Variations:

- 2 oz. of strawberry, raspberry or blueberry filling
- Omit filling for NY style crumb cake