**Martha Stewart’s New York Crumb Cake**

* 1 tablespoon canola oil, plus more for pan
* 2 1/4 cups all-purpose flour, plus more for pan
* 1/4 cup granulated sugar
* 1 1/4 teaspoons baking powder
* 1/4 teaspoon salt
* 1 large egg
* 1/4 cup milk
* 1 teaspoon pure vanilla extract
* 1/2 cup packed light-brown sugar
* 3/4 teaspoon ground cinnamon
* 1/2 cup unsalted butter, melted and cooled
* Confectioners' sugar, for dusting
1. Place rack in center of oven, and heat oven to 325 degrees. Lightly brush a 9-by-9-inch baking pan with canola oil, dust with flour, and tap to remove excess. Set aside. In a medium bowl, sift together 3/4 cup flour, granulated sugar, baking powder, and salt; set aside. In a second bowl, whisk together egg, milk, canola oil, and vanilla. Using a rubber spatula, fold dry ingredients into egg mixture.
2. Spread batter evenly into prepared pan, and set aside. In a medium bowl, combine remaining 1 1/4 cups flour, brown sugar, and cinnamon. Pour melted butter over flour mixture, and toss with a rubber spatula until large crumbs form. Sprinkle crumbs over batter.
3. Transfer pan to oven, and bake, rotating pan after 10 minutes. Continue baking until a cake tester comes out clean, about 10 minutes more.
4. Transfer baking pan to a wire rack to cool. Dust with confectioners' sugar. Using a serrated knife or bench scraper, cut into 3-inch squares. Store in an airtight container for up to 3 days.