

## **Pecan Coffee Cake** [www.easy-cake-recipes.com](http://www.easy-cake-recipes.com)

### **Ingredients:**

- 2 cups all-purpose flour
- 1 1/4 cups sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/3 teaspoon salt
- 3/4 cup butter, softened
- 1 cup sour cream
- 1/4 cup milk
- 2 eggs
- 1 tablespoon vanilla extract
- 1/2 cup brown sugar
- 1 cup chopped pecans
- 1 teaspoon ground cinnamon

### **Ingredients for the Topping:**

- 1 1/2 cups chopped pecans
- 1/2 cup sugar
- 2 teaspoons cinnamon

### **Instructions:**

Preheat oven to 350° F (180° C).

1. Line a 9x13 inch pan with parchment paper. Set aside.
2. Combine the flour, sugar, baking powder, baking soda, cinnamon and salt in a large bowl. Blend the flour mixture and butter until the mixture resembles coarse crumbs.
3. In a second bowl, combine sour cream, milk, eggs and vanilla and blend to mix well.
4. Add the wet mixture to the dry ingredients.
5. Beat at medium speed with a electric mixer until smooth and fluffy.
6. Spoon half the batter into the parchment lined baking dish.
7. Combine pecans, sugar and cinnamon; sprinkle half over batter.
8. Spread the remaining batter over topping. Sprinkle with remaining topping.
9. Bake for 35 to 40 minutes or until a toothpick inserted into the center comes out clean.