



### **Classic Coffee Cake**

Makes one 9" coffee cake

This coffee cake features the classic autumn flavors of cinnamon and sweet nutty goodness. The addition of sour cream creates a moist, rich texture and flavor. As always, we recommend enjoying a slice with your favorite cup of joe!

#### ***Topping Ingredients:***

1/4 cup all purpose flour  
1/3 cup brown sugar  
1/2 teaspoon cinnamon  
1/2 cup butter, melted  
1/4 cup chopped pecans

#### ***Filling Ingredients:***

1/2 cup brown sugar  
1/2 teaspoon cinnamon

#### ***Cake Batter Ingredients***

4 cups all purpose flour  
4 teaspoons baking powder  
1 teaspoon salt  
1-1/3 cup butter  
1-1/3 cup sugar  
1-1/3 cup whole milk  
2/3 cup sour cream  
2 teaspoons vanilla extract  
2 eggs

#### ***Directions:***

1. Preheat the oven to 350°F. Grease generously a 9" springform pan (or Bundt pan), toss a tablespoon of flour in the pan and shake about until all the grease surfaces are coated. Or, use a baking spray that contains flour to prepare the pan.
2. Prepare the topping ingredients. In a small bowl, mix the flour, brown sugar, cinnamon, butter, and pecans and set aside.
3. In a separate small bowl, mix the filling ingredients and set aside.
4. In a large bowl, mix the flour, baking powder, and salt and set aside. In a stand mixer on medium speed, beat the butter and slowly add sugar until light and fluffy, roughly 30 seconds. Add the flour mixture until just incorporated.
5. In a separate bowl, mix the milk, sour cream, vanilla, and egg together and whisk until combined. Add the wet ingredients to the butter-flour mixture and stir until just combined. The dough will be thick resembling a sticky drop biscuit dough.
5. Pour about 1/2 the batter into the pan, and sprinkle on a layer of the filling mixture. Add the remaining cake batter and top with the topping mixture. Bake for 60-65 minutes or until a toothpick inserted in the center comes out clean.
6. Let the cake cool on a cooling rack for 20 minutes. Release the the sides of the springform pan, or invert the Bundt pan. Allow the cake to cool further. Serve and enjoy with a cup of your favorite coffee.