

Sour Cream Pecan Coffee Cake

At Stonehurst Place we cook with Organic ingredients whenever possible.

- 1 box butter yellow cake mix
- 1 box vanilla instant pudding mix
- 1 pint sour cream
- 4 medium eggs
- ½ cup vegetable oil
- 1 cup pecans, chopped
- 3 tablespoons ground cinamon
- 1 cup light brown sugar

Method

1. Preheat oven to 350.
2. Spray tube or bundt pan with oil or Baker's Joy. In a large mixing bowl combine cake mix, sour cream, cooking oil, pudding mix and eggs. Beat on low speed with an electric mixer until moistened; beat further on medium speed for 1 ½ minutes. Do not over mix.
3. Pour half of the batter into the prepared baking pan. Sprinkle batter with half of the streusel topping. Carefully spread the remaining batter over streusel; sprinkle with remaining streusel.
4. Bake for 45-50 minutes or until a sharp knife inserted comes out clean. Watch carefully the last 10 minutes as it is easy to over bake and then it is dry. Do not let this cake stand to long in the pan to cool or it will stick.
5. I also make more than two layers with the batter and the streusel topping. I do a light streusel in the bottom of the tube pan, then batter, then streusel, then batter, and last a light streusel topping. After the cake is out of the oven 5 minutes, turn upside down on a glass cake plate and immediately cover with a glass cake dome. This just makes the cake even moister. Will keep unrefrigerated (if it last that long) for up to 5 days.
6. **Struesel Topping:** Mix pecans, cinnamon and brown sugar in a small bowl until well blended

Notes



Cook'nWithCaroline Hints and Suggestions:

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This cake can also be made in shallow rectangular Pyrex baking dish but



Servings/Yield

10 servings

Categories

Cakes & Pies

NUTRITION FACTS

Servings: 10

Amount Per Serving

Calories: 517

Total Fat: 36.37g

Cholesterol: 89mg

Sodium: 239mg

Total Carbs: 40.73g

Dietary Fiber: 3.40g

Sugars: 35.09g

Protein: 5.63g

adjust the cooking time and watch carefully and do not over bake."



This cake can also be made in shallow rectangular Pyrex baking dish but adjust the cooking time and watch carefully and do not over bake.