

Cinnamon Pecan Coffee Cake | bites out of life

Adapted from [All Recipes](#)

For the cake:

- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1 tablespoon baking powder
- 2 sticks (8 ounces) butter, softened
- 1 cup sour cream
- 1-1/2 cups white sugar
- 2 large eggs
- 1 tablespoon vanilla extract



For the pecan streusel:

- 1/2 cup brown sugar
- 1 cup chopped pecans
- 1-1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 tablespoons butter, melted

- 1) Preheat oven to 350°F. Butter a 9-x-13 inch pan and set aside.
- 2) Sift together the flour, baking powder, and salt in a medium bowl. In a large bowl, use an electric mixer to cream the butter until light and fluffy. Slowly beat in sour cream, then add the sugar.
- 3) Add the eggs one at a time, then stir in the vanilla. Using a rubber spatula, fold in the flour mixture, mixing just until incorporated. Set aside to make the pecan streusel.
- 4) In a medium bowl, mix together the brown sugar, pecans and cinnamon. Stir in the melted butter until the mixture is crumbly.
- 5) Spread half of the cake batter in the prepared pan and sprinkle half of the nut mixture on top. Then spread the rest of the batter and top with the remaining nuts.
- 6) Bake for 30-35 minutes, until a toothpick inserted in the middle of the cake comes out clean. Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack and let cool.

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