



## Sour Cream Pecan Coffee Cake

### Cake ingredients:

- 1 cup salted butter
- 1 cup granulated sugar
- 2 large eggs
- 1 tsp. vanilla extract
- 1 cup sour cream
- 2 cups all purpose unbleached flour
- 1/2 tsp. table salt
- 1 tsp. baking soda

### Topping ingredients

- 1/2 cup granulated sugar
- 1/3 c dark brown sugar
- 1 cup coarsely chopped pecans
- 1 tsp. ground cinnamon

### Instructions:

Have all ingredients at room temperature. Position a rack in the middle of your oven and preheat to 350 degrees. Grease with butter and flour the bottom and sides of a 9 x 12 cake pan and set aside.

Combine flour, soda and salt and stir well and put aside.

Cream butter and sugar for four minutes, then add eggs one at a time until well blended. Add vanilla and then the sour cream, making sure it is incorporated.

Quickly add the flour mixture in two batches and mix until combined. Put batter in the cake pan, evening out the top. The raw mixture is thick and can be a bit difficult to spread.

Combine topping ingredients well and evenly sprinkle on top of the cake. Press down lightly with the palms of your hands all over the top so the topping doesn't come off. Bake for 30+ minutes. BE SURE IT IS DONE by testing with a toothpick. Remove to a rack and cool completely. Covered, this stays moist at room temperature for 4-5 days or can be frozen for up to two months.