

Pecan Coffee Cake

1 cup all purpose flour
1/2 teaspoon. Baking powder
Dash of kosher salt

-----MIX TOGETHER-----

1/2 cup chopped pecans
1/2 teaspoon cinnamon
1 tablespoon sugar

-----MIX TOGETHER-----

1 cup + 1 tablespoon sugar
4 oz. unsalted butter
1 large egg
1/2 cup sour cream
1 teaspoon vanilla extract

Kruglehof pan or small bunt pan, sprayed with Pam

Pre-heat oven to 350dF.

Cream butter with rest of sugar until light.

Beat in eggs and mix well, add sour cream and vanilla and fold in flour, mix.

Pour 1/3 of the batter into the pan; sprinkle with pecans, spoon remaining batter and sprinkle over top of mixture the rest of the pecans.

Bake for 30 – 40 minutes or until cake tester inserted into the middle comes out clean.

Cool on cooling, when cool turn out on rack.