

Sour Cream Coffee Cake

Recipe from: Angela Moore @ www.angelamoore.typepad.com



Ingredients:

1 cup butter, softened

1 ¼ cup sugar

2 eggs

1 cup sour cream

½ tsp vanilla

½ tsp cinnamon

Optional: paste from ½ vanilla bean

2 cups flour

1 tsp baking powder

¼ tsp salt

4 tsp sugar

1 ½ tsp cinnamon

1 cup chopped pecans

Powdered sugar

Directions:

Grease a bundt pan. Preheat oven to 350.

In a large bowl beat butter and sugar until light and fluffy. Beat in eggs, one at a time. Add sour cream, vanilla, vanilla bean, and cinnamon.

In a separate bowl, combine flour, baking powder, and salt. Fold into butter mixture.

In a small bowl combine 4 tsp sugar, cinnamon, and pecans.

Spread about ½ the batter in prepared pan. Sprinkle the cinnamon/pecan mixture over the batter. Spread remaining batter on top of pecan mixture.

Bake for 40-50 minutes or until done. Remove from oven and let cool for 10 minutes, then invert the cake onto a plate. Let cool completely on plate and lightly dust with powdered sugar.