

TheRecipeWorks - Sour Cream Coffee Cake

Sour Cream Coffee Cake

Serves: 8

1 cup butter at room temperature
1-1/2 cups plus 1 tablespoon sugar
2 eggs
3/4 cup sour cream
1 teaspoon vanilla
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups unbleached white flour
1 cup toasted pecans
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg (optional)

Preheat the oven to 350. Butter and flour a Bundt pan or 8" square cake pan.

Cream the butter with 1-1/2 cups of the sugar. Beat in the eggs until thoroughly blended.

Beat in the sour cream, vanilla, baking powder, baking soda, and salt.

Finally, stir in the flour by hand until completely incorporated.

In a food processor or by hand, coarsely chop the pecans. Toss the chopped nuts with the remaining tablespoon of sugar, the cinnamon and the nutmeg, if using.

Spoon half of the batter into the prepared pan. Sprinkle all of the nut mixture evenly over the batter in the pan.

Spoon the rest of the batter into the pan.

Bake the coffeecake until a knife inserted in the center comes out clean, about 50 minutes for a Bundt cake and 55 to 70 minutes for a square cake.

Cool in the pan on a rack. If making the Bundt cake, turn it out onto a plate after ten minutes. Serve warm or at room temperature.