



FARMERS MARKET

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Sour Cream Coffeecake –

**16 tbl. (2 sticks) butter at room temperature
2 ¼ cups granulated sugar
2 eggs, beaten
2 cups unbleached all-purpose flour
1 tbl. baking powder
¼ tsp. salt
2 cups sour cream
1 tbl. vanilla extract
2 cups shelled pecans, chopped
1 tbl. ground cinnamon**

- 1. Preheat oven to 350°. Grease a 10-inch bundt pan and lightly dust the inside with flour.**
- 2. Cream together the butter and 2 cups of the sugar. Add eggs, blending well, then the sour cream and vanilla.**
- 3. Sift together the flour, baking powder and salt.**
- 4. Fold the dry ingredients into the creamed mixture, and beat until just blended, Do not over beat.**
- 5. In a separate bowl, mix remaining ¾ cup sugar with pecans and cinnamon.**
- 6. Pour half of the batter into the bundt pan. Sprinkle with half of the pecan mixture. Add remaining batter and top with the rest of the pecan mixture.**
- 7. Set on the middle rack of the oven and bake for about 60 minutes, or until a cake tester inserted in the center comes out clean. Serve warm.**

Credit: Silver Palate Cookbook