

U The Lexingtonienne U

EASY SOUR CREAM COFFEECAKE

- 1 C chopped pecans
- 1/4 C brown sugar
- 2 tsp cinnamon
- 1 box butter golden cake mix
- 1/4 C granulated sugar
- 4 eggs
- 1 C sour cream
- 3/4 C vegetable or canola oil

Preheat oven to 325. Grease a bundt pan with a generous amount of cooking spray or with butter.

In a small bowl, mix together pecans, brown sugar, and cinnamon. Remove 1 Tbsp of the dry cake mix and stir it into the pecan mixture.

In a mixing bowl, beat together remaining cake mix, granulated sugar, eggs, sour cream, and oil.

Spread 1/3 of the pecan mixture in the bottom of the greased bundt pan. Pour half the cake batter on top, followed by 1/3 of the pecan mixture, then the remaining cake batter. Finish by sprinkling the remaining pecan mixture on top.

Bake until the cake is set and a toothpick inserted in the middle comes out clean, about 40-50 minutes.

Allow the cake to cool in the pan on a cooling rack before gently inverting to remove the cake from the pan.

The coffeecake can be made a couple of weeks in advance and frozen. To freeze, first allow the cake to cool completely. Wrap securely in plastic wrap, then in two layers of heavy duty aluminum foil before putting in the freezer. Allow the cake to thaw at room temperature, covered, for 24 hours before serving.

