



Maple Pecan Coffee Cake

Ingredients

Streusel:

- 1/2 cup light brown sugar
- 1/4 cup all-purpose flour
- 1/4 cup chopped pecans
- 1/2 tsp ground cinnamon
- 3 Tbs unsalted butter, melted

Coffee Cake:

- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp fine salt
- 1/2 cup light brown sugar
- 1/2 cup chopped pecans
- 1/2 cup maple syrup
- 1/2 cup vegetable oil
- 1/4 cup whole milk
- 2 large eggs, beaten
- 8 ounces buttermilk or sour cream, at room temperature



Topping:

1/2 cup powdered sugar, sifted

2 Tbs maple syrup Directions

1. Preheat the oven to 350°F. Spray the bottom of an 8-inch square pan with nonstick cooking spray.
2. In a small bowl, combine all of the streusel ingredients with a fork until crumbly. Set aside.
3. In a large bowl, stir together the flour, baking powder, baking soda, salt, brown sugar, and pecans.
4. In a small bowl, stir together the maple syrup, oil, milk, eggs. Stir in the sour cream (or buttermilk).
5. Make a well in the center of the ingredients, then pour in the wet ingredients. Gently stir until just combined.
6. Spoon half of the batter into the prepared pan. Sprinkle with half of the streusel. Spread the remaining batter over the streusel. Sprinkle with the remaining streusel.
7. Bake for 35 minutes, or until a toothpick inserted in the center comes out clean. Cool for 15 minutes.
8. In a small bowl combine the sugar and maple syrup until a thick icing forms. Drizzle over the warm cake.
9. Cut into squares and serve.
10. Store leftovers, covered, at room temperature for up to 4 days