

# Coffee Cake

Before you start, simply take one pound brick of butter and microwave it until it's melted in the 4 cup glass measuring cup. (One cup of butter is equal to 2 sticks of butter).

## The Cake Itself:

### Wet Ingredients:

6 eggs  
1 ½ t Vanilla  
1 c Butter (melted)  
2 c White Sugar  
\* 2 c Sour Cream

### Dry Ingredients:

(sift these together into wet batter)  
4 c Flour  
1 t Baking Soda  
2 t Baking Powder  
½ t Salt

Mix wet ingredients by hand beating, and then sift in the dry ingredients into it. After you have lightly mixed these together, fold in the 2 cups of sour cream. Gently roll the dough with the spatula, without overbeating, but still mixing in the sour cream. Set aside.

## The Cinnamon Topping and Middle Layer:

2 c Pecans  
1 c Brown Sugar  
4 T Cinnamon  
1 c Butter (melted)

Put all the topping ingredients into the Cuisinart with the chopper blade. Hit the "Off/Pulse" button to manually chop the ingredients. Make sure the pecans aren't too big, but try and not to pulverize the mixture. Spray Pam in the bunt pan and then put about ½ of the Cinnamon Pecan mixture evenly in the bottom. Spoon in a layer of the cake dough, leaving enough dough to go around again. Then spread a thin layer of the Cinnamon Pecan mixture on top of the cake batter to create the middle layer. If it's too thick, it'll fall apart, so just put enough like you're putting a spread on bread, not clumping it up. You might have some of the Cinnamon mixture left over. Then spoon in the remainder of the cake batter.

Bake at 325 for around 1 hour and 15 or 20 minutes. When you take it out, let it sit for about 5 minutes, and then put the cooling rack on top of the bunt pan, flip it, and ease it out with the top of the cake now on the rack as the bottom.