

# Our State eats

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## Maple-Pecan Coffee Cake

Yield: 6 servings.

### CRUMBLE

- ½ cup dark brown sugar
- ¼ cup all-purpose flour
- ¼ cup pecans, chopped
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- 3 tablespoons unsalted butter, melted

### COFFEE CAKE

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup light brown sugar
- ½ cup pecans, chopped
- ½ cup pure maple syrup
- ½ cup vegetable oil
- ¼ cup whole milk
- 2 large eggs, beaten
- 1 teaspoon maple extract (can be found at specialty kitchen stores)
- ½ teaspoon vanilla extract
- 8 ounces sour cream, at room temperature

### ICING

- 1 cup powdered sugar
- 2 tablespoons maple syrup

**For the crumble:** In a small bowl, combine brown sugar, flour, pecans, cinnamon, and salt. Mix well using a fork. Use fork to stir while you pour in melted butter until a crumb-like texture forms. Break up any large crumbs with fork.

**For the coffee cake:** Preheat oven to 350°. Prepare an 8-inch



square pan with nonstick cooking spray. In a large bowl, stir together flour, baking powder, baking soda, salt, brown sugar, and pecans. In a small bowl, stir together the maple syrup, vegetable oil, milk, eggs, and extracts. Stir the sour cream into the wet ingredients until combined.

Make a well in the center of the dry ingredients, then pour in the wet ingredients. Gently stir until just combined. Do not overmix. Spoon half of the batter into the prepared pan. Sprinkle with half of the crumble. Spread the remaining batter over the crumble. Sprinkle with the remaining crumble.

Bake for 35 minutes or until a toothpick inserted in the center comes out clean. Cool for 15 minutes.

**For the icing:** In a small bowl, combine powdered sugar and maple syrup until a thick, pourable icing forms. Drizzle icing over warm cake. Cut into squares and serve. Store leftovers, covered, at room temperature for up to 4 days.

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