

Pecan Crunch Coffee Cake

Yield: 10-12 servings.

TOPPING:

- ½ cup chopped pecans
- 1 teaspoon ground cinnamon
- 1 cup sugar

BATTER:

- 2 sticks unsalted butter, softened
- 6 large eggs
- 2 teaspoons vanilla extract
- 5 cups all-purpose flour
- 4½ teaspoons baking powder
- 1 teaspoon salt
- 1 pint heavy cream

FILLING:

- 2 cups confectioners' sugar, sifted
- 1½ cups chopped pecans
- 2 teaspoons ground cinnamon

Preheat oven to 350°. Grease and flour 2 loaf pans. Tap pans to remove excess flour.

Topping: Mix together chopped pecans, cinnamon, and ½ cup sugar. Set aside.

Batter: Combine butter and ½ cup sugar in a large mixing bowl. Mix on high until creamy, about 3 minutes. Add eggs, 1 at a time, mixing well after each addition. Add vanilla.

Sift together flour, baking powder, and salt. Alternate adding dry ingredients and cream to batter, beginning and ending with dry ingredients.

Filling: Combine ingredients for filling in separate bowl.

Sprinkle ½ of the filling on bottom and sides of pans. Pour ½ of the batter over filling. Sprinkle remaining filling over batter. Pour in remaining batter. Top each pan with topping mixture. Bake at 350° for 1 hour and 15 minutes or until



knife inserted in cake comes out clean. Let stand 15 minutes before removing from pans, then place loaves on rack to cool.