

Cinnamon Pecan Sour Cream Coffee Cake

Ingredients (for 2-lb. breadmaker):

- 1 cup melted butter
- 1 cup sugar
- 2 large eggs
- 1 cup sour cream
- 1 tsp. vanilla extract
- 2 cups all purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt



Topping:

- 1/2 cup brown sugar
- 1/4 cup sugar
- 1/2 tsp. cinnamon
- 1/2 cup pecans, chopped



1

Make sure the kneading blades are properly attached. Precisely measure the ingredients and add to the baking pan in the order listed, except for the topping.



2

Place the baking pan into the Home Bakery, close the lid and plug the cord into the outlet. For BBCC-X20/BB-CEC20 models, select the CAKE course and MEDIUM crust setting. For BB-PAC20 model, select the HOME MADE course and set to the following cycle time: Preheat OFF, Knead 24min, Turn OFF all Rise cycles, BAKE 1:20min, for a total of 1:44. Press START.



3

Prepare the topping by mixing everything in a bowl and set aside.



4

When mixing (kneading cycle) completes (approx. 24 minutes), open the lid and carefully scrape off any flour that may be left on the side of the pan with a rubber spatula. Close the lid. 1 hour before completion time, sprinkle the topping on batter (cake will have risen by this time).



5

Bake until complete. Cool slightly before removing.

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