



Southern Style Pecan Coffeecake

Yield: 12 servings

325°F

1-9" Bundt pan, sprayed with a non-stick spray

This rich, light and moist cinnamon breakfast cake will enlighten your morning coffee. You can make this also for a light after dinner cake.

1/2 cup	pecans, chopped
2 tsp	granulated sugar
1 tsp	cinnamon
3 cups	granulated sugar
1-1/2	unsalted butter
8 ozs	cream cheese
1 tbsp	lemon juice
2 tsp	pure vanilla extract
6 large	eggs
2 -2/3 cups	cake flour
2 tsp	cinnamon
1/8 tsp	salt
3/4 cup	pecans, chopped

1. In a small bowl, mix the first three ingredients pecans, sugar and cinnamon. Sprinkle in the bottom of the prepared pan.
2. In a large mixing bowl cream the sugar, butter and the cream cheese until fluffy. Add lemon juice and vanilla into the batter and mix until well blended. Add each egg one at a time thoroughly blending eggs into batter.
3. In a large bowl, combine cake flour, cinnamon and salt. Add to butter mixture.
4. Fold chopped pecans to batter and mix until all combined. Place batter into prepared pan and place into preheated oven.
5. Bake until a toothpick comes out clean, about 80 minutes. Leave the cake to cool in the pan for 10 minutes and then turn upside down onto a cooling rack.