

Jerilyn Brusseau's Cinnamon Apple-Pecan Sour Cream Coffee Cake

Serves 8

Batter:

- 1/2 cup unsalted butter, room temperature
- 1 cup granulated sugar
- 3 eggs, room temperature
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 cup sour cream
- 2 cups chopped Granny Smith apples (about 2 apples)
- 1/2 teaspoon vanilla

Topping:

- 3/4 cup brown sugar
- 1 tablespoon flour
- 1 1/4 teaspoon cinnamon
- 2 tablespoon melted butter
- 1 cup chopped pecans

Instructions:

1. Preheat oven to 350 degrees. Cream butter and sugar together. Add eggs, beating well.
2. Sift together dry ingredients; then add to butter and egg mixture. Stir in sour cream, apples and vanilla. Pour into greased baking pan 9 x 11 inches.
3. Stir the topping ingredients together and spread over batter in the pan.
4. Bake for 45 - 50 minutes or until a cake tester inserted in center of the cake comes out clean. Let stand 5 to 10 minutes before serving. Note: Pears may be substituted for apples but will affect density.