

Cinnamon Streusel Coffee Cake

Submitted by Mary Driscoll as found at www.marthastewart.com



Streusel Topping:

1 $\frac{3}{4}$ cup flour
3/4 cup brown sugar
1 tsp cinnamon
1 tsp salt
1 $\frac{1}{2}$ sticks ($\frac{3}{4}$ cup) cold
unsalted butter
 $\frac{1}{2}$ cup toasted pecans,
chopped

Streusel Filling:

$\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ tsp cinnamon
1 cup toasted pecans,
chopped

Cake:

1 stick unsalted butter; room temp
2 cups flour
1 $\frac{1}{4}$ tsp baking powder
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{2}$ tsp salt
1 cup sugar
2 eggs
1 $\frac{1}{2}$ tsp vanilla
1 cup sour cream

Glaze:

1 cup powdered sugar
2 Tbsp whole milk

Streusel Topping: Mix together flour, brown sugar, cinnamon and salt. Cut butter into small pieces and cut into mixture with a pastry blender until small to medium clumps form. Mix in pecans and refrigerate until ready to use.

Streusel Filling: Stir together brown sugar, cinnamon and pecans. Set aside.

Preheat oven to 350°. Butter a 10" tube pan w/removable bottom. Set aside.

Cake: Sift together flour, baking powder, baking soda and salt, set aside. Beat butter and sugar on medium speed until pale and fluffy, about 2 minutes. Beat in eggs, one at a time, then vanilla. Beat in flour mixture in 3 additions, alternating with sour cream, beginning and ending with flour. Continue to beat until well combined. Spoon half the batter into tube pan. Sprinkle Streusel Filling over batter. Top with remaining batter, and spread evenly. Sprinkle Streusel Topping mixture evenly over batter. Bake until cake is golden brown and a toothpick inserted into the center comes out clean, 55-75 minutes. Transfer to a wire rack and let cool completely. Remove cake from pan and transfer to serving plate.

Glaze: Stir together powdered sugar and milk. Drizzle over cake and let drip down sides. Let sit for 5 minutes before serving.