

Sour Cream Coffee Cake
Roan Parrish

Streusel:

1 cup pecans or walnuts
3 tablespoon ground cinnamon
1 teaspoon cayenne
½ cup brown sugar, packed
1/3 cup unsalted butter, chilled
½ cup oats

Cake:

2 cups flour
½ teaspoon baking soda
1 ½ teaspoons baking powder
1 cup unsalted butter, softened
1 ½ cups granulated sugar
2 eggs
1 cup full fat sour cream
1 teaspoon vanilla extract

INSTRUCTIONS

1. Preheat oven to 325°F. Grease and flour a bundt pan. Set aside.
2. Combine streusel ingredients in a food processor and pulse until the mixture resembles coarse crumbs.
3. To make the cake batter, combine flour, baking soda, and baking powder in a small bowl. Set aside.
4. Cream together butter and sugar. Add eggs and vanilla and mix until incorporated. Add half of your flour mixture and mix. Beat in sour cream until incorporated and mix in remaining flour. This makes a thick batter!

5. Pour half of your streusel mixture in the bottom of the bundt pan (which will be the top of your cake when you turn it out). Pour 1/2 of your batter in and spread out. Sprinkle in the rest of your streusel evenly and top with the other half of the batter. Smooth it out and bake for 50-60 minutes or until toothpick inserted in cake comes out clean. Cool completely in the pan and flip over to unmold.