



Buttery Coffee Cake

Creamy butter flavor runs through this delightful coffee cake. Serve to guests and they'll never guess it's gluten-free.

Ingredients

- 1 bag of [Pamela's Classic Vanilla Cake Mix](#)
- 13 TBSP butter, room temperature, divided
- ¼ cup brown sugar
- ½ cup chopped pecans
- ½ tsp cinnamon
- ¼ tsp nutmeg
- ½ tsp baking soda
- ¾ cup buttermilk, sour cream, or plain yogurt
- 2 eggs, large

Directions

Preheat oven to 325°.

In the bowl of a stand mixer, combine 12 TBSP butter with Vanilla Cake Mix; mix with paddle until it resembles coarse crumbs. Remove ¼ cup of crumbs to another bowl, add the other one TBSP butter, and blend together well. To this butter mixture add pecans, brown sugar, cinnamon and nutmeg, and combine to make a streusel. Set aside.

To the remaining crumbs in the stand mixer, add baking soda and mix to combine. Add buttermilk, (or sour cream or yogurt), and eggs; mix on medium/low for 30 seconds to make a thick batter, scraping down sides of bowl at least once. Pour batter into buttered or sprayed pan. Use spatula to spread batter in pan, leaving a small dome shape instead of flat. Sprinkle streusel topping evenly over batter. Bake according to directions for specific pan, until center of cake is firm and a toothpick inserted into middle of cake comes out clean. Let rest in pan on cooling rack for 10 minutes before running knife or metal spatula around cake sides and releasing from the pan. Allow to cool at least 1 hour before serving.

This coffee cake can be made in many shapes and forms.

9" spring form pan or 9" round pan with a collar: approx. 60 minutes

10" spring form with or without center cone: approx. 55 minutes

On the spring form pan you can cook with the streusel on top. When cooking, sometimes the streusel will sink a bit if the cake rises over the top and pushes into the cake. Any way you make it is delicious!

Bundt pan: for large pan, bake approx. 60 minutes or for medium pan (6 cup), bake approx. 60

to 70 minutes

Put about $\frac{2}{3}$ of the cake batter into a sprayed Bundt pan. Make a trough in the center of the batter and place chunky streusel pieces in this trough. You may not need all the streusel topping for this cake (use as much as you want, keep the rest for another use). Top streusel with remaining cake batter, trying to cover all the streusel while spreading the batter out. Bake as directed above.

© Pamela's Products, Inc.