



Sour Cream Coffee Cake – Extra Large Cake

Our old-fashioned coffee cake recipe, made in a 9×13 pan to feed a crowd. Made with our [Baking & Pancake Mix](#).

Ingredients

Cake Batter

- 2¾ cups [Pamela's Baking & Pancake Mix](#) (385 gr)
- 1 cup butter
- 1½ cup white sugar
- 3 eggs, large
- 2 tsp vanilla
- 1⅓ cup sour cream or whole milk plain yogurt

Filling

- 1⅓ cup walnuts or pecans, medium chop
- ⅓ cup white sugar
- ⅓ cup light brown sugar
- 2½ tsp cinnamon
- ¾ cup currants or raisins, plump in hot water, then drain (Optional)

Glaze

- 1 cup powdered sugar
- 2 to 3 TBSP water
- ¾ tsp vanilla

Directions

Preheat oven to 350°, with rack in top third of the oven.

FILLING:

Mix together and set aside.

CAKE BATTER:

Soften butter in bowl of stand mixer. Add sugar and mix until creamed together. Add eggs one at a time until thick, and then add vanilla. On low speed, alternately add Pamela's Baking & Pancake Mix, then sour cream, in two or three steps, until incorporated. Spray and line with parchment a 9 x 13-inch pan. Spoon half the batter into pan, covering the bottom. Sprinkle 1/2 of the filling over batter evenly, repeat with layer of batter, finally sprinkle remaining filling evenly over batter. Take a knife and insert straight down into batter moving up and down around the pan in a zigzag motion to marbleize cake. Do not smooth out the batter.

Bake for 38 to 42 minutes or when inserted toothpick comes out clean. While cake is baking, make the glaze.

GLAZE:

Mix together until creamy. Add additional water if needed for a pourable consistency.

While cake is still warm, run a knife carefully around the edges. When cool, remove from pan and pour thin stream of glaze back and forth over cake.

Chef's Note: Toast nuts in 350° oven for 8 minutes before chopping for extra flavor.

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