

# Make-Ahead Coffee Cake

*Cook's Country (Cook's Illustrated/America's Test Kitchen)*



## Servings: 12

### STREUSEL:

*2/3 cup packed light brown sugar*

*2/3 cup granulated sugar*

*2/3 cup all-purpose flour*

*1 1/2 tablespoons ground cinnamon*

*8 tablespoons cold unsalted butter (1 stick) cut into 1/2-inch pieces*

*1/2 cup chopped pecans (I used walnuts)*

### CAKE:

*3 1/2 cups all-purpose flour*

*1 cup packed light brown sugar*

*1 cup granulated sugar*

*2 teaspoons baking powder*

*1 teaspoon baking soda*

*1 1/2 teaspoons ground cinnamon*

*1/2 teaspoon salt*

*12 tablespoons unsalted butter (1 1/2 sticks) softened*

*3 large eggs*

*1 3/4 cups sour cream (I used low-fat type)*

1. For the streusel: Pulse sugars, flour, cinnamon, and butter in food processor until mixture resembles coarse meal. Divide streusel in half. Stir pecans into one half and reserve separately.

2. For the cake: Grease two 9-inch cake pans. With electric mixer on medium-low speed, mix flour, sugars, baking powder, baking soda, cinnamon, and salt in large bowl. Beat in butter, 1 tablespoon at a time, until mixture is crumbly with pea-sized pieces, 1 to 2 minutes. Add eggs, one at a time, until combined. Add sour cream in 3 additions, scraping down bowl as necessary. Increase speed to medium-high and beat until batter is light and fluffy, about 2 minutes.

3. Divide half of batter between prepared pans. You may need to spread the dough around. Using spoonful of dough around the pan then spreading with dampened fingers worked well for me. Sprinkle streusel without nuts evenly over each pan. Divide remaining batter evenly between pans and top with nutty streusel. Wrap pans with plastic wrap and refrigerate for up to 24 hours or freeze for up to 1 month.

4. When ready to serve: Adjust oven rack to middle position and heat oven to 350 degrees. Unwrap cakes and bake until golden brown and toothpick inserted in center comes out with a few dry crumbs attached, about 40-45 minutes (about 55 minutes if frozen). Cool at least 15 minutes. Serve.

5. This recipe produces two small coffee cakes, which can be baked on different days if desired (unbaked cakes can be frozen for up to 1 month). We omit the nuts from the streusel used inside the coffee cake, because the nuts give off steam when baked, which can make the cake soggy. If you don't have two 9-inch round pans,

*EASY - refrigerate overnight and bake in the morning.*

*Delish.*

*Don't overbake - my oven runs a bit on the hot side, so this was done in 40 minutes.*

*Test with a toothpick and remove when it's no longer wet. Next time I'll add about 2 tablespoons of cocoa powder to the streusel mixture (in addition to the cinnamon). Just because. I didn't have enough sour cream when I made this, so added some yogurt instead. Worked fine.*

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Per Serving (excluding unknown items): 677 Calories; 31g Fat (40.8% calories from fat); 8g Protein; 94g Carbohydrate; 2g Dietary Fiber; 120mg Cholesterol; 326mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 6 Fat; 4 Other Carbohydrates.