

## Maple Pecan Twist Coffee Cake



### Coffee Cake

- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 1/3 cups packed brown sugar
- 1/4 teaspoon ground cardamom
- 3 eggs, beaten
- 3/4 cup milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil
- 1 teaspoon imitation maple flavoring

### Filling

- 1/2 cup packed brown sugar
- 1/2 cup finely chopped pecans
- 1 teaspoon ground cinnamon
- 4 tablespoons butter or non-dairy margarine, melted
- 1/2 teaspoon imitation maple flavoring

### Drizzle

- 1 cup powdered sugar
- 2 tablespoons half and half cream
- 1/4 teaspoon vanilla extract

**In a large mixing bowl**, combine Yumee Yumee Breads mix, yeast, sugar, and cardamom. Mix well.

**In a small saucepan**, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture and add maple flavoring. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

**For filling**, combine brown sugar, pecans, and cinnamon in a medium bowl. Mix well and set aside. In a small bowl, combine melted butter and maple flavoring. Mix well. Reserve 1 tablespoon of butter mixture and set aside.

**Using the [Rolling Mix](#) suggestion**, lightly flour a silicone mat. Divide dough into 3 equal portions. Gently roll one portion in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 12 to 14 inch circle. Transfer dough to a greased 12 inch pizza pan using the silicone rolling pin. Brush circle with half the butter mixture. Sprinkle with half the brown sugar and pecan mixture. Roll out and transfer second layer of dough on top of first layer. Brush second layer with butter mixture and sprinkle with remaining brown sugar and pecan mixture. Roll out and transfer third layer of dough on top of second layer.

**Seal edges** with reserved butter mixture. Trim any excess dough from edge of pan, if necessary. Save scraps of dough to make center rosette. Cut finished circle into 16 pie shaped wedges with a floured rotary pizza cutter. Do not cut through the center. Leave approximately 1 inch uncut in center of coffee cake. Lift and twist each wedge-shaped section twice. Place edge of pie shaped wedge on rim of pizza pan. Crimp edge of coffee cake in a decorative pattern when finished. To make rosette, roll scraps into a rectangle. Brush with butter mixture. Fold in half. Twist to shape into a rosette. Use a little butter mixture to attach rosette to center of coffee cake.

**Allow** coffee cake to sit uncovered 10 minutes. Using the [Quick Rise Method](#), allow uncovered coffee cake to rise for 5 minutes.

**Bake** at 350 degrees for 20 minutes, or until coffee cake is golden brown. Cool on a wire rack for 5 minutes. Remove coffee cake from pan and continue cooling.

**In a small bowl**, combine powdered sugar, half and half cream, and vanilla extract. Mix well and drizzle over cooled coffee cake.

**Cook's Note:** *Electric mixer required.*

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