

Blackhawk Cinnamon Coffee Cake



Coffee Cake

- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 2/3 cup granulated sugar
- 3 eggs
- 1 1/4 cups sour cream
- 2/3 cup butter, melted
- 1 1/4 teaspoons vanilla extract

Filling

- 3/4 cup packed brown sugar
- 2 tablespoons ground cinnamon
- 1/2 cup finely chopped pecans

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and sugar. Mix well. In a separate bowl, combine eggs, sour cream, butter, and vanilla. Mix well. Add wet ingredients into dry mixture. Mix well. Spread one third of batter into bottoms of two greased 8 x 4 inch loaf pans. Set aside.

In a small bowl, combine brown sugar, cinnamon, and pecans. Mix well. Sprinkle one-third brown sugar filling over batter. Repeat layers twice.

Bake at 350 degrees for 50 to 55 minutes, or until a toothpick inserted near the center of one of the loaves comes out clean. Allow coffee cakes to sit for 10 minutes. Remove coffee cakes from pan and cool for at least one hour on a wire rack. Serve warm. Garnish with whipped cream or ice cream, if desired.

Makes two 8 inch loaves