

Brown Sugar Crumb Cake



Cake

1 package Yumee Yumee Muffins & Coffee Cakes mix
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
2 eggs
1 cup sour cream
1/2 cup butter, melted
1 teaspoon vanilla extract

Filling

1 cup packed brown sugar
1/4 cup tapioca flour
1 teaspoon ground cinnamon
4 tablespoons butter, cold
1/2 cup finely chopped pecans

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix, brown sugar, and cinnamon. Mix well. In a separate bowl, combine eggs, sour cream, butter, and vanilla. Mix well. Stir wet ingredients into dry mixture. Spread half of batter into a greased 8-inch springform pan. Set aside.

In a medium bowl, combine brown sugar, tapioca flour, and cinnamon; mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Add pecans and mix well. Sprinkle half of filling mixture over batter. Top with remaining batter. Sprinkle remaining filling mixture over batter.

Place springform pan on a baking sheet and bake at 350 degrees for 45 to 50 minutes, or until a toothpick inserted near the center comes out clean. Allow cake to sit for 10 minutes. Remove sides from pan and continue cooling cake on a wire rack. Top cooled cake with Brown Sugar Frosting.

Makes one 8-inch round crumb cake

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