

Overnight Coffee Cake



Coffee Cake

1 package Yumree Yumree Muffins & Coffee Cakes mix
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon
2/3 cup butter, cold
2 eggs
1 cup sour cream
1/4 cup milk

Topping

1/2 cup packed brown sugar
1/3 cup chopped pecans
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

In a large bowl, combine Yumree Yumree Muffins & Coffee Cakes mix, brown sugar, and cinnamon. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. In a separate bowl, combine eggs, sour cream, and milk. Mix well. Add wet ingredients to dry mixture. Mix well. Pour into a greased 13 x 9 inch baking dish. Set aside.

In a small bowl, combine brown sugar, pecans, cinnamon, and nutmeg. Mix well. Sprinkle topping evenly over batter. Cover and refrigerate overnight.

Bake uncovered at 350 degrees for 30 minutes. Serve warm.

Cook's Note: To make dairy-free, substitute butter with non-dairy stick margarine. Replace sour cream and milk with 1 cup sour rice milk. Sour rice milk in a 1 cup measure – add 1 tablespoon lemon juice to the 1 cup measure and fill with rice milk for a total of 1 cup liquid; let lemon juice and rice milk stand for 5 to 10 minutes, or until slightly curdled before combining with other ingredients. Follow directions in recipe.

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