



Comal Pecan Farm

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Cinnamon Coffee Cake Recipe

Ingredients (checklist)

- ☐ 1 c. butter or margarine, softened
- ☐ 2-3/4 c. sugar, divided
- ☐ 2 tsp. vanilla extract
- ☐ 4 eggs
- ☐ 3 c. flour
- ☐ 2 tsp. baking powder
- ☐ 1 tsp. baking soda
- ☐ 1 tsp. salt
- ☐ 2 c. sour cream
- ☐ 2 Tbsp. cinnamon
- ☐ 1/2 c. chopped pecans

Directions

1. Preheat Oven to 350° F.
2. In a large mixing bowl, cream butter and 2 cups sugar until fluffy.
3. Add vanilla. Add eggs, one at a time, beating well after each addition.
4. Combine flour, baking powder, soda and salt.
5. Add this mixture alternately with sour cream, beating just enough after each addition to keep batter smooth.
6. Spoon 1/3 of batter into a greased 10-inch tube pan.
7. Combine cinnamon, pecans and remaining sugar; sprinkle 1/3 over batter in pan.
8. Repeat layers 2 more times.
9. Bake at 350° for 70 minutes.
10. Cool for 10 minutes and remove to wire rack.

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Prep Time: *45 minutes*

Cook Time: *70 minutes*

Yield: *1 cake*