
Cranberry Pecan Coffee Cake

The Essential Southern Living Cookbook

Servings: 12

Preparation Time: 25 minutes

Start to Finish Time: 4 hours 25 minutes

3/4 cup toasted chopped pecans
1/2 teaspoon ground cinnamon
3 1/4 cups all-purpose flour, divided
1 1/4 cups packed light brown sugar, divided
1 teaspoon Kosher salt, divided
1/3 cup unsalted butter, melted
vegetable shortening (for greasing the pan)
1 cup frozen cranberries
1 cup granulated sugar, divided
3/4 cup unsalted butter, softened
2 large eggs
1 large egg yolk
2 teaspoons vanilla extract
2 teaspoons baking powder
1/4 teaspoon baking soda
1 container (8 ounce) sour cream

In a bowl, stir together the pecans, cinnamon, 3/4 cup of flour, 3/4 cup of brown sugar and 1/2 teaspoon of the salt. Stir in the melted butter. Freeze until hardened, about 20 minutes.

Preheat the oven to 350 degrees. Grease a ten-inch tube pan with shortening. Dust the pan with flour. In a food processor, pulse the cranberries and 1/4 cup of the granulated sugar six to eight times until finely chopped. Transfer to a bowl. Chill until ready for use.

Beat the softened butter, remaining 1/2 cup of brown sugar and the remaining 3/4 cup of granulated sugar with a stand mixer fitted with a paddle attachment on medium-high speed until light and fluffy., about 2 minutes. Add the eggs and yolk, one at a time, beating well on low speed after each addition. Stir in the vanilla.

In a bowl, stir together the baking powder, baking soda, remaining 2-1/2 cups of flour and remaining 1/2 teaspoon of salt. Alternately add the flour mixture to the softened butter mixture with the sour cream in three additions (beginning and ending with the flour mixture), beating on low speed until just combined after each addition.

Stir 3/4 cup of the batter into the chilled cranberry mixture. Spoon half of the remaining plain batter into the prepared pan. Spoon the cranberry batter mixture over the plain batter, smoothing into an even layer. Top with the remaining plain batter. Crumble the frozen pecan-cinnamon mixture into chunks. Sprinkle evenly over the cake.

Bake in the preheated oven until a wooden pick inserted in the center comes out clean, 45 to 55 minutes, tenting with aluminum foil after 35 minutes if needed to prevent excessive browning.

Cool in the pan on a wire rack for 15 minutes. Remove from the pan. Cool completely on a wire rack for one hour.

Bread, Muffins

Per Serving (excluding unknown items): 481 Calories; 22g Fat (41.0% calories from fat); 6g Protein; 66g Carbohydrate; 1g Dietary Fiber; 106mg Cholesterol; 299mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 2 1/2 Other Carbohydrates.