

## Sour Cream Coffee Cake

### Streusel:

- 113 g unsalted butter
- 120 g all-purpose flour
- 132 g packed light brown sugar
- 50 g granulated sugar
- 1 T ground cinnamon
- ½ tsp salt
- 125 g chopped toasted pecans



### Cake:

- Cooking spray
- 270 g all-purpose flour
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 140 g unsalted butter, softened
- 200 g granulated sugar
- 3 large eggs
- 1 T vanilla extract
- 379 g cups sour cream

### Brown butter:

1. Cut **butter** into 8 pieces and place in a medium skillet. Heat over medium heat until butter melts, stirring occasionally. Continue cooking until butter is nutty-fragrant and browned to the color of light brown sugar, **about 5 minutes**, stirring frequently.
2. Scrape browned butter into a shallow bowl and place in **freezer for 15 minutes** (until butter is cooled and starting to solidify around edges).

### Streusel:

3. In a medium bowl, stir together **flour, brown sugar, granulated sugar, cinnamon, and salt**.
4. Scrape **browned butter** into bowl and mix with hands until mixture is well combined and evenly moistened.
5. Stir in **pecans**.

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### Cake:

6. Preheat oven to **180°C**. Coat a 23-cm springform pan with cooking spray. Line bottom of pan with parchment paper and coat paper with spray.

### Batter:

7. In a medium bowl, whisk together **flour, baking powder, baking soda, and salt**.
8. Place **softened butter** and **sugar** in a large bowl; beat with a stand mixer at medium speed until creamy and fluffy, **2 to 3 minutes**.
9. Add **eggs**, one at a time, beating well after each addition
10. Beat in **vanilla**.

11. With mixer on low speed, gradually add **flour mixture** and **sour cream (or plain Greek yogurt)** alternately to **butter mixture**, beginning and ending with flour mixture.
12. Add batter and streusel to pan:
13. Spread half of batter (it will be thick) into prepared springform pan.
14. Sprinkle half of streusel evenly over batter.
15. Dollop remaining batter on top and spread into an even layer.
16. Sprinkle remaining streusel on top.
17. Bake in preheated oven until a wooden pick inserted in center comes out clean, **50 to 60 minutes**  
*Shield top of cake with foil after 45 minutes to prevent topping from getting too browned.*
18. Cool cake in pan on a wire rack for 10 minutes. Remove sides of pan and carefully remove bottom; cool cake completely.