



Mom's Coffee Cake

INGREDIENTS:

Cake:

1 stick of butter, softened
1 cup of sugar
3 eggs
2 cups of flour
1 teaspoon of baking soda
1/8 teaspoon of salt
1 cup of sour cream
1 teaspoon of vanilla

Filling:

1 cup of finely chopped pecans
1 1/2 cups of brown sugar
4 tablespoons of butter, melted
4 tablespoons of flour
2 teaspoons of cinnamon

Icing:

4 oz. (half a package) of cream cheese
4 tablespoons of butter, softened
1/2 teaspoon of vanilla
Dash of salt
2 cups of powdered sugar
1/2 cup of white chocolate chips, melted

DIRECTIONS:

Cake:

Preheat oven to 350 degrees and grease/flour a bundt cake pan.
Cream butter and sugar together.
Add eggs and beat well.
Add flour, soda and salt. Mix well.
Add sour cream and vanilla and mix well. Set aside.

Filling:

Combine all ingredients until completely coated in melted butter.
Assemble cake: pour about 1/2 of batter into prepared bundt cake pan, sprinkle more than 1/2 of filling on batter, pour remaining batter over filling and then sprinkle remaining filling over the top.
Bake at 350 degrees for one hour. Cool and tip out of pan onto serving plate.

Icing:

Combine all ingredients except chocolate in a large mixing bowl and beat on high until smooth and fluffy.
Add melted chocolate and beat until smooth.
Spread over the top of the cooled coffee cake.
Enjoy!