

Old Fashioned Coffee Cake- Carolyn's Twist on L.A.U.S.D. Original Recipe

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Cooking With Carolyn

Ingredients

Yield: cut 18

Coffee Cake Topping:

- 1 Cup Chopped Roasted Pecans or Walnuts
 - ½ Cup All Purpose Flour
 - 6 Tablespoons Light Brown Sugar, lightly packed
 - 6 Tablespoons Granulated Sugar
 - 1 Teaspoon Ground Cinnamon
 - ¾ Teaspoon Kosher Salt
 - 6 Tablespoons Unsalted Butter, melted
- (Note: If you opt to exclude the nuts, use only 3 Tablespoons of Butter)

Coffee Cake Batter:

- 3 Cups Cake Flour
- 1 Cup Light Brown Sugar, lightly packed
- ½ Cup Granulated Sugar
- 2 Teaspoons Baking Powder
- 1 Teaspoon Baking Soda
- 1 Teaspoon Ground Cinnamon
- 1 Teaspoon Ground Nutmeg, fresh grated or pre-ground
- 1 Teaspoon Kosher Salt
- 1½ Cups Buttermilk (room temperature)
- 3 Large Eggs (room temperature)
- 1 Cup Vegetable Oil (room temperature)
- Baking Spray

Directions

Preheat oven to 375 degrees

To make the topping:

Preheat a medium sized skillet over medium heat. Add the chopped nuts to the preheated dry pan. Roast the nuts in the pan for about 3 to 4 minutes, shaking them during the process. Do not burn the nuts.

In a medium sized bowl, combine all of the ingredients for the topping. Mix well until the mixture resembles a grainy crumble. Set aside.

To make the batter:

In a large bowl, sift the flour, sugar, light brown sugar, baking powder, baking soda, cinnamon and nutmeg all together. Then, add the salt.

In another large bowl, combine the buttermilk, eggs, and vegetable oil and whisk well.

Next, pour the wet ingredients into the dry ingredients and whisk just until the batter is well combined. DO NOT OVER MIX.

Spray the inside of a 9 x 13 glass baking dish with baking spray. Pour the batter into the glass dish making sure that the batter is even. Finally, sprinkle the topping over the top being sure that the sides and corners are well covered. Place the dish on the middle rack in the oven. Bake at 375 degrees for 30 to 35 minutes or until a toothpick is inserted and comes out clean. (**Note:** The tested cake baked in about 33 minutes.)

Once done, allow the coffee cake to cool in the dish for about 10 to 12 minutes. Next, place a cooling rack over the top of the cake. Using pot holders, invert it onto a cooling rack (the cake will be upside down) then use another cooling rack to invert the cake once more so it will be right side up. Continue to cool the cake for another 30 minutes or so. Cut as desired or cut into 18 pieces.

Storage: Store the coffeecake in an air tight cake container. Best if consumed within 2 to 3 days.