

SOURDOUGH COFFEE CAKE

Ingredients:

- The night before:
- ½ Cup Sourdough Starter
- 8 Tablespoons Butter Melted
- 1 Cup Buttermilk β Learn to make your own
- ½ Cup Sour Cream
- ½ Cup Sugar
- ½ Cup Brown Sugar
- 2 Teaspoons Vanilla
- 1 Teaspoon Salt
- 2 Cups Flour

The next morning:

- 2 Large Eggs
- 2 Teaspoons Baking Powder

Directions:

- 1.The night before using a stand mixer with the paddle attachment combine the sourdough starter, flour, melted butter (cooled), buttermilk, sour cream, sugar, brown sugar, vanilla & salt.
- 2.Turning on low mix for 2 -3 minutes or until fully incorporated.
- 3.Cover and store overnight.

The next morning:

- Add in the eggs and stir until fully combined. Add in the baking powder and stir.
- Preheat the oven to 350 F and lightly grease a 9x9 or 8x8 pan.
- Mix together in a small bowl the Cinnamon Sugar Filling and in another bowl the Crumble Topping ingredients (besides the pecans)
- Pour 1/3rd of the cake batter into your greased baking dish.
- Sprinkle the cinnamon sugar filling evenly over the cake batter.
- Pour the remaining batter on top of the cinnamon sugar filling, using a spatula to smooth it evenly.
- Sprinkle the crumble topping and the pecans on top if your using.
- Place in your preheated oven and bake for 40-45 minutes or until a toothpick inserted in the middle comes out clean.



Cinnamon Sugar Filling:

- 1/3 Cup Brown Sugar
- 1/3 Cup Flour
- 2 Teaspoons ground Cinnamon

Crumble Topping:

- 4 Tablespoons Butter Melted
- ½ Cup Brown Sugar
- 2 Teaspoons Ground Cinnamon
- 1 Cup Chopped Pecans (optional)

