

# Grandma Esther's SOUR CREAM **coffee cake**



1 package 1-2-3 Gluten Free®  
Yummy Yellow Cake Mix  
2 cups sugar  
2 sticks unsalted butter, softened  
4 large eggs, room temperature  
1½ cup sour cream  
2 tsp. pure vanilla extract

## TOPPING

1 cup pecans, chopped  
6 Tbsp. light brown sugar  
3 Tbsp. unsalted butter, melted  
½ tsp. ground cinnamon

- ① Preheat oven to 350° F.
- ② Generously grease 12-cup tube pan with non-stick spray.
- ③ In bowl of mixer with paddle attachment, cream together the butter and sugar. Beat for approximately 3 minutes.
- ④ Add eggs and vanilla and mix well. Alternate adding the Cake Mix with the sour cream to the bowl and mix between each addition. Mix well. Scrape down sides of bowl with spatula and mix again.
- ⑤ Add one-third of the cake batter to the pre-greased pan. Put one-third of the topping on. Add another one third of the cake batter and top with one-third topping. Repeat.
- ⑥ Bake for approximately one hour, until toothpick inserted in center comes out clean. Baking times may vary with different appliances.
- ⑦ Cool in the pan for 10-15 minutes. Remove cake from pan and invert so topping is on top of cake. Cool completely. Serve and enjoy!

