**Sour Cream Coffeecake**

**(adapted from Zingerman’s Bakehouse)**

4.7 oz (1 cup + 2 T) pecan halves

6 T brown sugar

4 tsp ground cinnamon

14 oz (2 cups) granulated sugar

8 oz (1 cup) unsalted butter at room temperature

3 large eggs

8 oz (3/4 cup plus 3 T) sour cream

1 1/2 tsp vanilla

12 oz (2 1/3 cups) all purpose flour

1/2 tsp baking soda

1 tsp salt

Preheat the over to 325 degrees. Butter and flour a 9 inch Bundt pan.

Toast the pecans on a sheet tray for 10-15 minutes or until they’re a deep golden brown. Turn the oven down to 300 degrees.

In a small bowl, mix together the toasted pecans, brown sugar, and cinnamon. Set aside.

In a large mixing bowl, combine the sugar and butter. Cream by hand or with the paddle attachment of an electric mixer on medium speed. Mix until the color lightens. Add the eggs, one at a time, creaming thoroughly after each egg until the mixture is homogeneous. Add the sour cream and vanilla. Mix briefly until light and creamy. Scrape the sides of the bowl to make sure all of the ingredients are evenly incorporated.

Combine the flour, baking soda, and salt in a separate medium bowl. Mix to combine. Add the flour mixture gradually to the creamed mixture and mix by hand or with a mixer on low speed until smooth and homogeneous.

Scoop 1/3 of the batter into the prepared pan. Smooth it evenly over the bottom of the pan. Sprinkle 1/2 of the nut mixture evenly over the batter. Cover with other third of the batter. Smooth it evenly over the nut mixture and to the edges of the pan. Sprinkle the remaining nut mixture evenly over the batter. Spread the remaining batter evenly over the nut mixture.

Bake for 60 minutes or until a skewer comes out clean. Cool for 15 minutes. Do not leave the cake in the pan for much longer than this. The brown sugar in the nut filling might stick to the sides of the pan and make it difficult to release the cake.

Cool to room temperature before eating.