

CINNAMON PECAN COFFEE CAKE (gluten free)



Warm coffee cake makes such a sweet addition to any breakfast or brunch. This cake is soft and moist, and has a ribbon of cinnamon-sugar running through the middle. It's topped with crumbly, buttery, cinnamon-sugar mixed with chopped pecans. This is a great treat to bake and take along to any get-together, but bring the recipe with you...they'll be asking for it!

Makes: 1 8x8 pan of coffee cake

INGREDIENTS:

Dry Mixture:

¾ cup white rice flour (4.0 oz.)
¾ cup brown rice flour (3.0 oz.)
1 ¼ cups tapioca flour (4.6 oz.)
2 tsp. baking powder
1 tsp. salt
½ tsp. xanthan gum

Wet Mixture:

6 Tbsp. butter, softened
1/3 cup granulated sugar

2 large eggs plus 1 yolk
2 tsp. vanilla
2/3 cup milk

Filling:

¾ cup lt. brown sugar
2 tsp. cinnamon
3 Tbsp. butter, softened

Topping:

½ cup white rice flour

½ cup light brown sugar
½ cup pecans, chopped
2 tsp. cinnamon
5 Tbsp. butter, softened

Glaze: (optional)

½ cup powdered sugar
2 tsp. water

Other:

8x8 baking dish
Parchment paper

GETTING READY

1. Set out eggs, butter, and milk to bring to room temperature
2. Chop pecans
3. Line an 8x8 baking dish with parchment, allowing a little to hang over on 2 sides. This will help you lift the cake out of the dish later. Lightly grease the remaining 2 open sides. (If cake will be served directly from dish, do not use parchment. Simply grease entire pan lightly.)
4. Preheat oven to 350 degrees.

LET'S GET STARTED

1. Prepare the **Filling** as follows: Using the measurements above in the "Filling" section, in a small bowl, stir together the brown sugar, cinnamon, and butter. Set aside.
2. Prepare the **Topping** as follows: Using measurements in the "Topping" section above, in a small bowl, stir together the brown sugar, pecans, white rice flour, cinnamon, and butter. Set aside.
3. In a medium-sized mixing bowl, using the measurements from the "Dry mixture" section above, whisk together the white rice flour, brown rice flour, tapioca flour, baking powder, salt, and xanthan gum. Set aside.
4. In a large mixing bowl, using the measurements from the "Wet mixture" section above, cream together the butter and sugar until butter is fluffy and lighter in color.
5. Add in the eggs, one at a time, blending together after each addition.

6. Add vanilla and milk. Mix on low speed.
7. Add the dry mixture into the wet mixture, 1/3 portions at a time.
8. Mix on medium speed after each addition, and until the mixture is smooth and fluffy.
9. Add ½ of the batter to your pan. Spread flat with a small knife.
10. Spread the *filling* evenly over the batter.
11. Add the remaining ½ of the batter. Spread flat with a small knife.
12. Spread the *topping* evenly over the batter. Press the topping in very slightly.
13. Bake for about 40 minutes or just until a wooden skewer, inserted into the middle, comes out without any *unbaked cake batter* (there will be crumbs stuck to the skewer...that's ok).
14. Remove cake from oven when done baking.
15. While cake is cooling, prepare glaze (optional). Mix together the powdered sugar and 2 tsp. water. Add a tiny bit more water if needed to reach drizzling consistency.
16. Let cool 30 minutes before removing from pan. Use parchment to carefully lift cake out and set onto serving tray. Gently slide parchment out from under cake.
17. Drizzle with powdered sugar glaze if desired.
18. Slice and serve!

Tip: Warm up leftovers in the microwave for that just-baked experience!