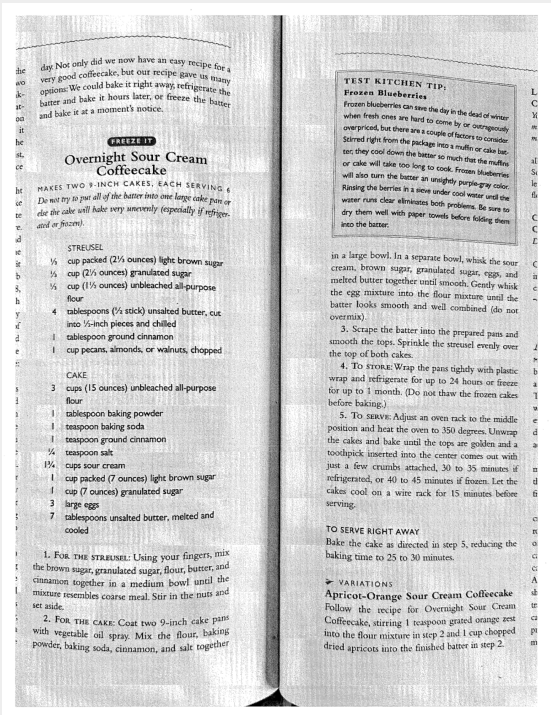


OVERNIGHT SOUR CREAM COFFEE CAKE



Category: [Breads](#)

OVERNIGHT SOUR CREAM COFFEE CAKE

Submitted by [Janeen and Paul](#)

Dish Type: [Breads](#) | Prep Time: | Cook Time: 25-30 minutes | Servings:

Ingredients

Streusel

- ¾ cup packed (5 ounces) light brown sugar
- ½ cup (3½ ounces) granulated sugar
- ¾ cup (3½ ounces) unbleached all-purpose flour
- 4 tablespoons (½ stick) unsalted butter, cut into ½-inch pieces and chilled
- 1 tablespoon ground cinnamon
- 1 cup pecans, almonds, or walnuts, chopped

Cake

- 3 cups (15 ounces) unbleached all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda

- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- 1¾ cups sour cream
- 1 cup packed (7 ounces) light brown sugar
- 1 cup (7 ounces) granulated sugar
- 3 large eggs
- 7 tablespoons unsalted butter, melted and cooled

▢ Instructions

Preheat the oven to 350°F.

1. Coat two 9-inch cake pans with vegetable oil spray. Mix the flour, baking powder, baking soda, cinnamon, and salt together in a large bowl.
2. In a separate bowl, whisk the sour cream, brown sugar, granulated sugar, eggs, and melted butter together until smooth.
3. Gently whisk the wet ingredients into the dry ingredients until the batter looks smooth and well combined (do not overmix).
4. Scrape the batter into the prepared pans and smooth the tops. Sprinkle the streusel evenly over both cakes.

STREUSEL

Instructions:

Using your fingers, mix the brown sugar, granulated sugar, flour, butter, and cinnamon together in a medium bowl until the mixture resembles coarse meal. Stir in the nuts and set aside.

Bake immediately at 350°F for 25 to 30 minutes.

To SERVE: Adjust an oven rack to the middle position and heat the oven to 350 degrees. Unwrap the cakes and bake until the tops are golden and a toothpick inserted into the center comes out with just a few crumbs attached, 30 to 35 minutes if refrigerated, or 40 to 45 minutes if frozen. Let the cakes cool on a wire rack for 15 minutes before serving.

To STORE: Wrap the pans tightly with plastic wrap and refrigerate for up to 24 hours or freeze for up to 1 month. (Do not thaw the frozen cakes before baking.)

i Additional Notes