

yogurt-pecan coffee cake

moist and crumbly with cinnamon, pecans and a light glaze

Servings: 9

ingredients:

2 1/4 c unsifted all purpose flour
1/4 c packed light brown sugar
1/2 c softened butter
1 1/2 tsp baking powder
1/4 tsp salt
1 c Yami vanilla yogurt
1/2 c finely chopped pecans
1 tsp ground cinnamon
1/4 tsp baking soda
1/3 c granulated sugar
2 large eggs

Glaze:

1/2 c confectioner's sugar
2 tsp milk

preparation:

Heat oven to 350°

Grease and lightly flour 9-inch square baking pan.

Crumb topping: In a small bowl use a fork to mix together 1/2 cup flour, pecans, brown sugar, cinnamon and nutmeg; add 2 tablespoons butter and stir until crumbs form. Set crumb mixture aside.

In a medium-sized bowl combine remaining flour, baking powder, baking soda and salt; set aside. In a large bowl, use mixer to beat remaining 6 tablespoons butter and the granulated sugar on medium speed until light and fluffy; add eggs, one at a time, beating well after each. Reduce mixer speed to low and add flour mixture and yogurt to butter mixture all at once. Beat just until soft dough forms – do not overmix.

Spread half of dough into prepared pan; sprinkle with 1/2 cup crumb mixture. Drop remaining dough by tablespoons over top and sprinkle evenly with remaining crumb mixture. Bake 25 to 30 minutes or until cake tester or knife inserted in center comes out clean. Cool pan on wire rack 10 minutes before glazing. While cake is cooling, prepare glaze.

Glaze: In a small bowl, stir together 1/2 c confectioner's sugar and 2 tsp of milk until smooth. Drizzle over top of warm coffee cake and serve.

Yami[®]
yogurt