

Pecan-Maple Coffee Cake

Yield: One 9 by 13-inch cake

Cake Ingredients:

3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon Kosher salt
1 cup sugar
2 large eggs
½ cup canola oil
1 ½ cups milk
2 teaspoons vanilla

Topping Ingredients:

½ cup brown sugar
¼ cup pure maple syrup
1 ½ cup chopped pecans
1 teaspoon ground cinnamon
3 tablespoons canola oil
¼ teaspoon Kosher salt



- Step 1:** Pre-heat oven to 350°F. Line a 9 X 13-inch pan with parchment paper and spray paper with non-stick spray. In a large bowl, sift together flour, baking powder, and salt. Set aside.
- Step 2:** In the bowl of an electric mixer, mix together the sugar, oil, vanilla and milk. Beat in the eggs, one at a time.
- Step 3:** Add half of the flour mixture to the wet ingredients and stir just to combine. Add the rest of the dry ingredients and stir just to combine.
- Step 4:** Pour the batter into the prepared pan.
- Step 5:** **To make the topping:** Put the pecans, maple syrup, oil, cinnamon, salt and brown sugar into a medium-size bowl and stir well. Crumble the topping over the batter evenly before placing the pan in the oven.
- Step 6:** Bake on the middle rack of your oven for about 35 – 40 minutes or until a toothpick inserted in the center of the cake comes out clean. Let it cool for at least 15 minutes before pulling the parchment paper up and cutting it into squares.