

# Make-Ahead Sour Cream Coffee Cake



Easy to put together the night before, then pop in the oven in the morning for a hot, delicious coffee cake.

**Prep:** 15 mins

**Cook:** 35 mins

**Additional:** 8 hrs

**Total:** 8 hrs 50 mins

**Servings:** 15

**Yield:** 1 9x13-inch coffee cake



## Ingredients

¾ cup butter, softened

1 cup white sugar

2 eggs

1 (8 ounce) carton sour cream

2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon ground nutmeg

½ teaspoon salt

¾ cup packed brown sugar

½ cup chopped pecans

1 teaspoon ground cinnamon

## Directions

### Step 1

Grease and flour a 9x13-inch baking pan.

### Step 2

Beat butter and white sugar in a bowl with an electric mixer until light and fluffy, about 2 minutes.

### Step 3

Beat eggs and sour cream into butter mixture until smooth.

### Step 4

Whisk flour, baking powder, baking soda, nutmeg, and salt together in a bowl until thoroughly combined; stir into the sour cream mixture to make a batter.

### Step 5

Pour the batter into the prepared baking dish.

### Step 6

Mix the brown sugar, pecans, and cinnamon in a bowl; sprinkle the mixture over the batter.

### Step 7

Cover the baking dish with plastic wrap and chill 8 hours to overnight.

### Step 8

Preheat oven to 350 degrees F (175 degrees C).

### Step 9

Remove plastic wrap from the dish; bake until a toothpick inserted into the center of the coffee cake comes out clean, 35 to 40 minutes.

## Nutrition Facts

**Per Serving:**

304 calories; protein 3.5g 7% DV; carbohydrates 38.3g 12% DV; fat 15.9g 25% DV; cholesterol 55.9mg 19% DV; sodium 271.6mg 11% DV.

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