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Yogurt Pecan Coffee Cake

By Susie Iventosch



Photo Susie Iventosch

Cake

½ cup margarine or butter, softened
1½ cups granulated sugar
3 eggs
1½ teaspoons vanilla
3 cups all-purpose flour
1½ teaspoons baking powder
1½ teaspoons baking soda
¼ teaspoon salt
1½ cups plain low-fat yogurt

In a medium bowl, sift together flour, baking soda, baking powder, and salt. In a larger bowl, cream butter (or margarine) and sugar with electric beater. Add eggs, one at a time, beating well after each (this is really important for this recipe.) Blend in vanilla. Add flour mixture alternately with yogurt, beginning and ending with dries. Mix well. See assembly below.

Cinnamon-Pecan Filling

1 cup brown sugar
¼ cup granulated sugar

$\frac{3}{4}$ cup coarsely chopped toasted pecans
 $\frac{1}{2}$ teaspoon cinnamon
Mix well.

To Assemble Coffee Cake

Grease either a 10-inch tube pan or 10-inch Bundt pan with cooking spray. Sprinkle $\frac{1}{4}$ of the filling on the bottom of pan. Spread $\frac{1}{3}$ of the cake batter over filling, taking care not to mix with topping. Repeat process two times, ending with final $\frac{1}{4}$ filling. Bake in 350-degree oven for 45 minutes, or until a cake tester inserted in center of coffee cake comes out clean. Cool in pan and when cool, turn out upside down onto plate. Store in airtight container until ready to use.

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