

# Cinnamon-Pecan Streusel Coffee Cake

**Serving Size** 1/16 of coffee cake

**Servings** 16

**Prep Time** 12 min

**Cook Time** 43 min



## Nutrition Information

Calories	175
Fat	4.2 g
Saturated fat	1.7 g
Protein	2.9 g
Carbs	30.6 g
Cholesterol	35 mg
Sodium	243 mg
Fiber	0.7 g

## Health Benefit

Low Fat

## Ingredients

cooking spray

1 3/4 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt

3/4 cup Sugar

3 tablespoons butter

1 cup fat-free sour cream

2 teaspoons vanilla extract

2 large eggs

1/3 cup packed light brown sugar

1/4 cup chopped pecans, toasted

1 1/2 teaspoons cinnamon

1/2 cup powdered sugar

3 teaspoons fat-free milk

1/2 teaspoon vanilla extract

## Directions

1. Preheat oven to 350°.
2. Coat an 8-inch square baking pan with cooking spray.
3. Lightly spoon flour into dry measuring cups; level with a knife. Combine flour and next 3 ingredients. Set aside.
4. Beat sugar and butter with a mixer at medium speed until well blended. Add sour cream, vanilla, and eggs; beat well. Add flour mixture to butter mixture, beating just until dry ingredients are moist. Combine brown sugar, pecans, and cinnamon in a small bowl.
5. Spoon 1/2 of batter into prepared pan; sprinkle evenly with 1/2 of brown sugar mixture. Spoon remaining batter over brown sugar mixture, and spread evenly. Sprinkle remaining brown sugar mixture over batter. Bake at 350–? for 40 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 15 minutes on a wire rack.
6. Combine powdered sugar, milk and 1/2 teaspoon vanilla in a small bowl; stir until smooth. Drizzle over coffee cake.