

## Buttermilk-Pecan Coffee Cake

*From Bayou Style Coffee Haven  
Recipe provided by Editor Bonnie C. Guillot*

*What goes better with Louisiana coffee than coffee cake with  
Louisiana pecans?*

**MAKES 12 SERVINGS.**

**2 1/4 cups flour**  
**1 cup brown sugar**  
**3/4 cup granulated sugar**  
**2 teaspoons cinnamon, in all**  
**1/2 teaspoon salt**  
**1/4 teaspoon ginger**  
**3/4 cup vegetable or pecan oil**  
**1 cup chopped Louisiana pecans**  
**1 teaspoon baking powder**  
**1 teaspoon baking soda**  
**1 cup buttermilk**  
**1 large egg**

Preheat oven to 350°F. Lightly grease a 9x13-inch baking pan. Sift together flour, sugars, 1 teaspoon cinnamon, salt and ginger. Stir in oil until mixture is crumbly and evenly moistened. In a small bowl, reserve 3/4 cup flour mixture for cake topping and set aside.

*(continued on next card)*

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*(continued from previous card)*

Stir baking powder and soda into main flour mixture. Beat together buttermilk and egg; add to flour mixture, stirring until batter just forms. Pour batter into prepared pan. Combine reserved 3/4-cup flour mixture with pecans and remaining teaspoon of cinnamon. Sprinkle topping over pan evenly.

Bake for 40 to 45 minutes, or until a toothpick inserted in the center comes out clean. Cool completely in the pan on a wire rack before cutting into.

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