

OVERNIGHT COFFEE CAKE

The Cooks Next Door

3/4 c. (1 1/2 sticks) butter, softened
1 c. sugar
2 eggs
1 tsp. vanilla extract
2 c. flour
1 tsp. baking soda
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. salt
1 c. yogurt (or sour cream)
3/4 c. packed brown sugar
1/2 c. chopped pecans
1 teaspoon ground cinnamon
1 1/2 cups confectioners' sugar
3 tablespoons milk

In a mixing bowl, cream butter and sugar. Add vanilla. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda, cinnamon, nutmeg and salt; add to the creamed mixture alternately with yogurt. Pour into a greased 9x13 in. baking dish.

In a small bowl, combine the brown sugar, pecans and cinnamon; sprinkle over coffee cake. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for a few minutes. Combine confectioners' sugar and milk; drizzle over warm coffee cake.