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## **CINNAMON BREAKFAST COFFEE CAKE**

### **For the filling and cake:**

Vegetable oil spray and flour, for dusting the pan (I use Baker's Joy instead)  
½ cup finely chopped pecans or walnuts  
½ cup packed light brown sugar  
2 teaspoons ground cinnamon  
1 package (18.5 oz.) plain butter recipe golden, yellow, or vanilla cake mix  
1 package (3.4 oz) vanilla instant pudding mix  
¾ cup vegetable oil  
¾ cup water  
4 large eggs  
1 teaspoon pure vanilla extract

### **For the glaze:**

1 cup confectioners' sugar, sifted  
2 tablespoons milk  
½ teaspoon pure vanilla extract

1. Place rack in the center of the oven and preheat oven to 350 degrees. Lightly mist and flour (or spray with Baker's Joy) a 12-cup Bundt pan. Sprinkle the pecans or walnuts in the bottom of the pan and set the pan aside.
2. Make the filling: Place the brown sugar and cinnamon in a small bowl and stir until combined. Set the filling aside.
3. Make the cake: Place the cake mix, pudding mix, oil, water, eggs, and 1 teaspoon of vanilla in a large mixing bowl. Beat with an electric mixer on low speed until the ingredients are incorporated, 30 seconds. Stop the machine and scrape down the side of the bowl with a rubber spatula. Increase the mixer speed to medium and beat the batter for 1½ minutes longer, scraping down the sides of the bowl again if needed. The batter should look smooth and thick. Pour one third of the batter into the prepared Bundt pan. Scatter half of the filling evenly over the batter. Pour another third of the batter evenly over the filling. Scatter the remaining filling over the batter. Pour the remaining batter evenly over the top, smoothing it out with the rubber spatula. Place the pan in the oven.
4. Bake the cake until it is golden and the top springs back when lightly pressed with a finger, 55 to 60 minutes. Transfer the Bundt pan to a wire rack and let the cake cool for 10-15 minutes. Run a long, sharp knife around the edges of the cake, shake the pan gently, and invert the cake onto a wire rack. Let the

cake cook completely 25-30 minutes longer.

5. Meanwhile, make the glaze: Place the confectioners' sugar, milk, and ½ teaspoon of vanilla in a small bowl and stir until smooth. Slide the cake onto a serving plate and spoon the glaze over the top so that it drizzles down the sides, then slice and serve. ENJOY!!!