

Dutch Oven Cinnamon Coffee Cake

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PREP: 20 minutes

BAKE: 1 hour 20 minutes

COOL: 30 minutes

INGREDIENTS

2 1/4 cups granulated sugar	1 tsp. salt
4 3/4 cups + 1 Tbsp. all-purpose flour	1/2 tsp. baking soda
1 cup chopped pecans (optional)	1 1/4 cups whole milk
2 tsp. ground cinnamon	1 cup sour cream
1/2 cup butter (1 stick), melted	2 tsp. vanilla
1 1/2 cups packed dark brown sugar	3/4 cup butter (1 1/2 sticks), softened
2 tsp. baking powder	3 eggs

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continued

DIRECTIONS

1. For topping, stir together 1 cup of granulated sugar, 1 cup of flour, pecans (if using) and 1 tsp. of ground cinnamon. Stir in melted butter to make a crumbly mixture. Chill until needed.
2. For filling, stir together 1 cup of brown sugar, 1 Tbsp. flour, and the remaining 1 tsp. of ground cinnamon. Set aside.
3. Preheat oven to 350°F. Grease a 6-qt. enamel-coated cast-iron Dutch oven.
4. Stir together the remaining 3 3/4 cups flour, baking powder, salt, and baking soda in a medium bowl. In another bowl whisk the milk, sour cream, and vanilla. In a large bowl beat the softened butter, the remaining 1 1/4 cups granulated sugar, and the remaining 1/2 cup of brown sugar with a mixer on high until creamy. Add eggs, one at a time, beating well after each addition. Add flour mixture in thirds alternating with half of the milk mixture, beating just until smooth after each addition.
5. Spread half of the batter in prepared Dutch oven. Sprinkle filling over batter. Top with remaining batter, spread evenly. Sprinkle with topping.
6. Bake 1 hour 20 minutes or until a toothpick inserted in center comes out clean. Cool in Dutch oven on a wire rack for at least 30 minutes before serving. Store leftovers in foil and refrigerate up to 3 days.

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