

Poteetca (Sour Cream Coffee Cake)

Patricia Cooper

2 pkgs. dry yeast
½ cup warm water
2 Tbsp. butter, melted
⅓ cup sugar
1 tsp. salt
2 eggs, room temperature
1 cup sour cream, warmed to lukewarm
4-4 ½ cups flour

Filling:

2 cups finely ground pecans
½ cup brown sugar
¼ cup milk
¼ cup butter, melted
1 egg
½ tsp. lemon juice or extract
½ tsp. vanilla

Mix yeast, flour, sugar, and salt together. In large bowl, put all liquids, butter, and sour cream. Beat in eggs. Make sure this is all warm. Add 2 cups flour mixture. Beat vigorously by hand until well mixed and smooth. Gradually add remaining flour and knead. Cover and let rise 1-1 ½ hours. Toss onto well-floured surface until no longer sticky.

Mix all filling ingredients together.

Divide dough into 2 parts and roll out into a rectangle. Spread ½ of filling on dough (leave 1 inch around edges). Lift and roll from long side and then shape into a circle. Lay seam side down in pan. Slit with knife and let rise 10 minutes. Bake at 350° for 20 to 25 minutes. Ice with powdered sugar icing.