

# Overnight Coffee Cake

## Ingredients:

- 2/3 cup butter, softened
- 1 cup white sugar
- 2 eggs
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 salt
- 1 cup buttermilk or sour cream, whichever I have on hand

## *Topping:*

- 1/2 cup packed brown sugar
- 1/2 cup finely chopped walnuts or pecans, whichever I have on hand
- 1/2 t ground cinnamon

## *Glaze: (optional)*

- 1 -1/2 c. confectioner's sugar
- 2-3 T. milk
- 1/2 t. vanilla

## Directions:

Lightly grease a 13x9 baking pan.

In a large bowl, cream together the butter and sugar. Beat in the eggs, one at a time, until well blended.

In a medium bowl, combine the flour, baking powder, baking soda, salt, and cinnamon.

Stir the flour mixture into the creamed mixture alternately with buttermilk or sour cream.

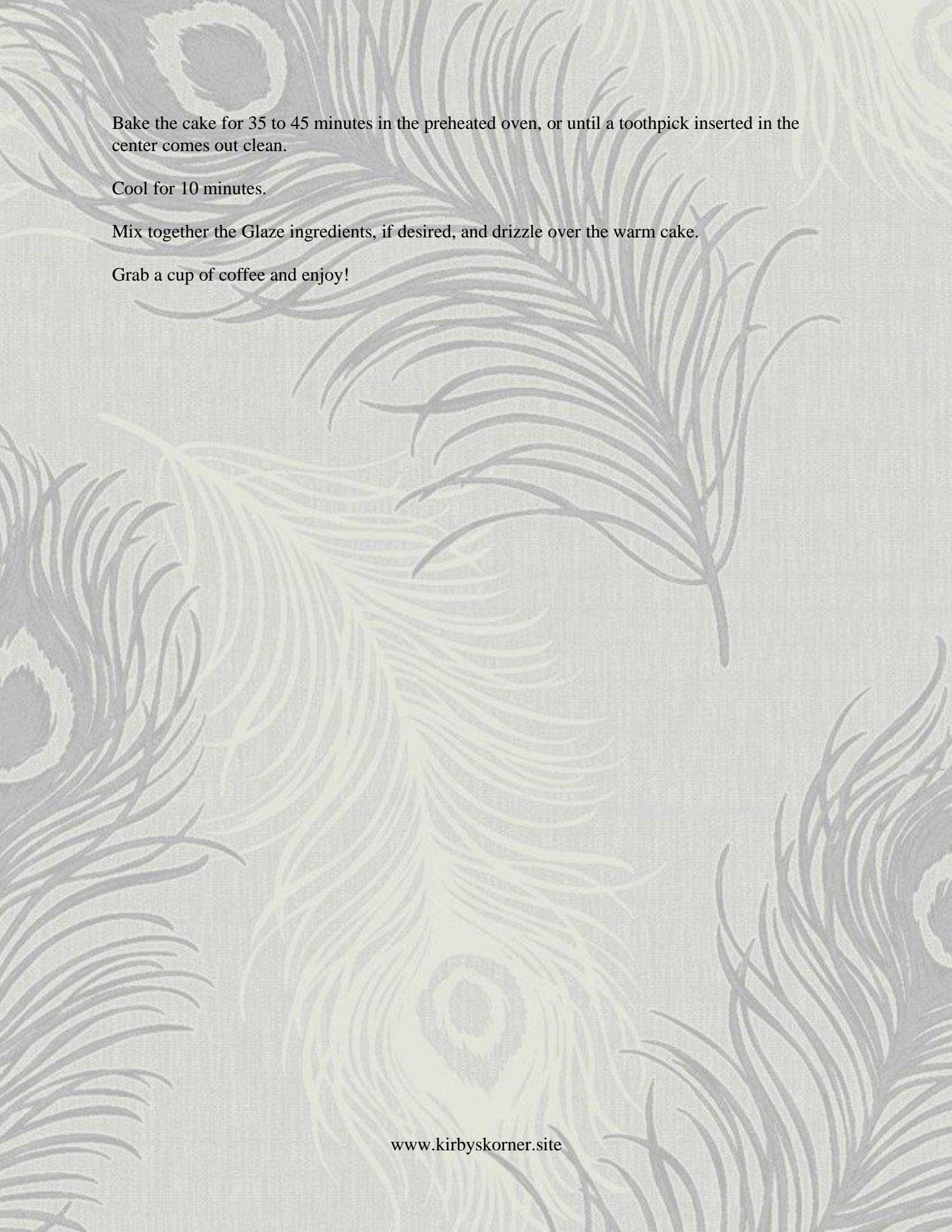
Spread evenly into the prepared baking pan.

In a small bowl, mix together the topping ingredients. Sprinkle over the batter. Cover, and refrigerate overnight.

The next day, preheat oven to 350.

Allow the cake to sit for about 30 minutes at room temperature before baking.





Bake the cake for 35 to 45 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.

Cool for 10 minutes.

Mix together the Glaze ingredients, if desired, and drizzle over the warm cake.

Grab a cup of coffee and enjoy!