

Maple-Pecan Coffee Cake

Cake Ingredients

- 1 cup pecan halves
- ½ cup butter
- 1¾ cup cake flour
- ½ teaspoon salt
- 2½ teaspoons baking powder
- ½ teaspoon cinnamon
- ¼ teaspoon allspice
- 1/8 teaspoon cloves
- ¾ cup white sugar
- ¼ cup packed brown sugar
- 2/3 cup lukewarm milk
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon mapleine or maple extract
- ½ cup mini cinnamon chips

Glaze Ingredients

- approx ¾ cup confectioner's sugar
- ¼ teaspoon vanilla extract
- water as needed

Instructions

1. Preheat oven to 350°F. Lightly grease a 9" circular or 8" square baking pan, then line the bottom with lightly greased parchment paper.
2. In a medium frying pan or short saucepan, melt the butter over medium heat. Toast the pecans until fragrant and slightly darkened, remove, and set aside to cool. Continue to heat the butter, whisking frequently, until it is browned. Measure out 1/3 cup of the melted butter and pour into a large mixing bowl. Coarsely chop the pecans to approx ¼ inch pieces (it's okay if there's size variation).
3. Whisk together flour, salt, baking powder, cinnamon, allspice, and cloves into a medium bowl and set aside.
4. Beat white sugar and brown sugar into the melted butter. Beat in lukewarm milk, vanilla extract, and maple flavoring. When the wet ingredients have reached a temperature that will not curdle the egg, beat in egg until fully combined.
5. Add dry ingredients into wet and mix until fully combined. Fold in the chopped pecans and about half the cinnamon chips. Pour batter into the cake pan, then scatter the remaining cinnamon chips on top.
6. Bake the cake for 25-35 minutes until just set and a toothpick comes out clean. Turn out onto a wire rack and cool completely.
7. For the glaze, whisk together confectioner's sugar, vanilla extract, and just enough water to bring the glaze to ribbon stage. Immediately drizzle over the cake and allow to set before serving.