Jewish Coffee Cake

Ingredients

- 1 box yellow cake mix
- 1 package instant vanilla pudding
- 1/2 cup oil
- 1 cup sour cream
- 4 eggs
- 2 tsp vanilla

Topping/Filling

- 1/3 cup sugar
- 1 tsp cinnamon
- 1 tsp cocoa
- 1/2 cup chopped pecans

Instructions

1. Mix together all topping/filling ingredients and set aside. (Double the topping/filling for more filling.)
2. Combine all cake ingredients and beat until very thick and smooth.
3. Pour half the batter into a greased tube pan or 10" springform pan.
4. Sprinkle with a little more than half of the filling.
5. Pour the remaining batter on top and sprinkle with the rest of the topping.
6. Bake at 350°F - 50-55 minutes for a tube pan, or 60-65 minutes for a springform pan.
7. Use a toothpick to test for doneness.

Here's what's cookin' Jewish Coffee Cake *Serves* ____

Recipe from the kitchen of Bea Vail



Cake Dough:

1 box yellow cake mix
1 package instant vanilla pudding
½ cup oil
1 cup sour cream
4 eggs
2 teaspoons vanilla

Topping/Filling Mix together:

1/3 cup sugar 1 teaspoon cinnamon
1 teaspoon cocoa ½ cup chopped pecans
(I prefer to double this for more filling.)

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Combine all cake ingredients and beat until very thick and smooth. Pour ½ batter in greased tube pan or 10" springform pan. Sprinkle with a littl more than ½ of filling. Pour on rest of batter and sprinkle with rest of topping. Bake at 350.
50-55 minutes for tube pan
60-65 minutes for springform pan
Use toothpick to test for doneness.

This is a fairly plain, type of cake that is so delicious you find yourself having a tiny piece, then another and another. Men seem to prefer thi cake over most others because there is no gook or overly sweet icing.

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