



ATLANTIS STEAKHOUSE COFFEECAKE



INGREDIENTS:

- Pecan filling
- 1/2 cup light brown sugar
- 2 teaspoons ground cinnamon
- 2 tablespoons flour
- 1/8 teaspoon salt
- 1 cup pecan pieces
- 1/4 cup (1/2 stick) butter, diced and at room temperature

TOTAL TIME

1 1/2 hours

SERVES

Serves 12 to 16

CALORIES PER SERVING: 585

Streusel topping
-3/4 cup light brown sugar
-1 1/2 teaspoons ground cinnamon
-1 cup (4 1/4 ounces) plus 2 tablespoons
all-purpose flour
-1/4 teaspoon plus 1/8 teaspoon salt
-1 1/2 teaspoons honey
-1 1/2 teaspoons vanilla extract
-1/2 cup (1 stick) butter, diced and at
room temperature

Coffeecake
-4 3/4 cups (20 ounces) flour
-1 teaspoon baking powder
-1 1/4 teaspoons baking soda
-1 cup (2 sticks) butter, diced and at
room temperature
-2 cups granulated sugar
-4 eggs
-1/2 cup plus 2 tablespoons
sour cream

DIRECTIONS:

Pecan filling: In a medium bowl, combine the brown sugar, cinnamon, flour, salt and pecan pieces. Add the butter pieces and mix together by hand to give the mixture a crumbly texture. Set aside.

Streusel topping: In a separate bowl, combine the brown sugar, cinnamon, flour, salt, honey and vanilla. Add the butter pieces and mix together by hand to give the mixture a crumbly texture. Set aside.

Coffeecake: Heat the oven to 350 degrees. Lightly grease a 13-by-9-inch baking dish. In a medium bowl, whisk together the flour, baking powder and baking soda. In the bowl of a stand mixer, or in a separate bowl with a hand mixer, cream the butter and sugar until light and fluffy, 3 to 5 minutes. Slowly beat in the eggs, one at a time, until fully incorporated. With the mixer running, slowly spoon in half the dry ingredients and half the sour cream. Repeat with the remaining flour and sour cream to form a batter, being careful not to overmix.

Spread one-half of the batter carefully into the prepared baking dish. Sprinkle over the pecan filling. Spread the remaining batter, and sprinkle the streusel topping evenly over the top of the batter.

Bake the coffeecake until puffed and golden, the center springs back when touched and a toothpick inserted in the center comes out clean, 45 to 55 minutes, rotating halfway through for even baking. Remove and cool on a rack for at least 30 minutes before slicing.

ENJOY!