Aunt Marlene’s Coffee Cake

350 degrees

2 loaves

Batter:

½ c butter flavored Crisco

1 ½ c sugar

2eggs

1 c milk

½ t baking soda

2 ¼ c flour

Topping:

1 c dark brown sugar

1T cinnamon

4T butter

1 c toasted pecans, chopped

**Batter:** Cream Crisco, sugar and eggs, add milk mix well. In separate bowl mix flour and b. soda, slowly add to wet ingredients. Set aside.

**Topping:** Cut butter into brown sugar and cinnamon. Stir in pecans.

In 2 greased loaf pans pour ¼ of the batter then ¼ of the topping, repeat.

Bake 30-40 min, or until toothpick comes out clean. Cool in pan, and then serve.