GOLD CROWN KITCHEN

Macadamia Nut Coffee Cake

FROM THE MACADAMIA NUT COOKBOOK



A rich, tender coffee cake topped with buttery macadamia nuts.

INGREDIENTS

CRUMB MIXTURE

- 2 tablespoons butter, softened
- 2/3 cup brown sugar
- 1 teaspoon ground cinnamon
- 1/2 cup coarsely chopped Gold Crown macadamia nuts

CAKE BATTER

- 1 cup (2 sticks) butter, softened
- 1 1/2 cups granulated sugar
- 4 large eggs
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup sour cream

DIRECTIONS

1. Preheat your oven to 350 degrese F and grease a bundt pan.
2. Blend together the granulated sugar, butter, eggs, sour cream and vanilla.
3. Sift together the flour, baking powder, baking soda, and salt.
4. Stir the flour mixture into the creamed butter mixture and beat well.
5. Put half the batter into the bundt pan.
6. Mix the brown sugar, nuts, cinnamon and 2 tablespoons of butter well.
7. Sprinkle half of the brown sugar mixture onto the batter in the pan. Top with the rest of the batter and then sprinkle the remaining brown sugar mixture on top.
8. Bake for 45–50 minutes or until your cake tester comes out clean.
9. Let it cool for a couple of minutes and then turn it onto your serving plate while it's still warm.

BAKER'S TIP

For the best flavor and crunch, use fresh Gold Crown macadamia nuts straight from California.

GLUTEN-FREE & DAIRY-FREE OPTION

This recipe can easily be made gluten-free and dairy-free by substituting:

- Bob's Red Mill 1-to-1 Gluten Free Flour
- Vegan margarine instead of butter
- Violife Just Like Sour Cream non-dairy instead of sour cream

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