

CLASSIC CINNAMON-NUT COFFEE RING

This cinnamon streusel coffee cake is a tender, crumbly butter cake shot through with whorls and chunks of cinnamon-sugar.

CAKE

5 tablespoons butter
2 teaspoons vanilla extract
1/3 cup vegetable oil
2 1/4 cups unbleached all-purpose flour
1 cup sugar
2 teaspoons baking powder
3 large eggs
1/2 teaspoon baking soda
1 teaspoon salt
1 cup sour cream, regular
1 teaspoon ground cinnamon

FILLING

1/2 cup chopped pecans
1/2 cup semi-sweet chocolate chips, 3 ounces
1/2 cup sugar
1/2 cup unbleached all-purpose flour
1 teaspoon cinnamon
3 tablespoons butter, melted

Preheat the oven to 350°F.

FOR THE CAKE

In a medium-sized mixing bowl, beat together the butter, oil, and sugar until fluffy. Add the eggs one at a time, beating well after each addition. Add the salt and flavorings and beat until evenly incorporated.

In a separate bowl, whisk together the flour, baking powder, and baking soda. Add the flour mixture to the butter-egg mixture alternately with the sour cream, mixing on slow speed just until blended.

FOR THE FILLING

In a small mixing bowl, combine the nuts, chocolate chips, sugar, flour, cinnamon, and butter.

Spoon half of the cake batter into a lightly greased 10-inch bundt-style pan. Smooth the batter to level it and sprinkle on two thirds of the filling. Top with the remaining batter and sprinkle with the remaining filling.

Bake the cake for 45 to 55 minutes, until a cake tester inserted in the center comes out clean. Remove the cake from the oven and let it cool in the pan for 15 minutes. Turn out onto a wire rack. Cool it completely, then sprinkle with confectioners' sugar before serving, if desired.