

# LA COCINA DE LESLIE

*Celebrating food, family & life in Mexico.*

## *Mexican Chocolate Coffee Cake*



### *Ingredients:*

- 1 cup milk
- 1 teaspoon white vinegar
- 2 cups all-purpose flour
- 3/4 cup light brown sugar
- 3/4 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 3/4 teaspoon salt
- 1 teaspoon baking soda
- 1 large egg
- 1 teaspoon vanilla extract
- 3/4 cup chopped pecans
- 1 disk Mexican Chocolate, coarsely chopped (I use Abuelita brand)

### *Directions:*

Preheat oven to 350°F. Generously grease a 9-inch square baking dish with butter.

Combine the milk and vinegar; set aside.

In a large mixing bowl, mix together the flour, brown sugar, granulated sugar, butter, and salt with an electric mixer on medium speed until the mixture resembles fine crumbs. Remove 3/4 cup of the crumb mixture and set aside. Stir in the Mexican chocolate and pecans in the 3/4 cup of crumb mixture; set

aside until ready to use. Add the baking soda, milk, egg, and vanilla to the remaining crumb mixture beating on medium speed until just combined.

Pour batter into prepared pan. Sprinkle the reserved crumb topping on top of batter. Bake at 350°F for 35 to 40 minutes until golden brown and a toothpick inserted in the center comes out clean. Cool in pan for at least 10 to 15 minutes before serving. Serve with [Cafe con Leche](#). **Enjoy!**

<http://www.lacocinadeleslie.com/2014/03/mexican-chocolate-coffee-cake.html>