

Pecan Streusel Coffeecake

Slightly adapted from Red Star Yeast

Pecan Streusel Coffeecake Ingredients:

- 3 cups Unbleached Bread Flour
- 2 packets Red Star Active Dry Yeast
- 1/3 cup Granulated Sugar
- 1/2 teaspoon Salt
- 3/4 cup Water
- 1/2 cup Milk
- 1/4 cup Unsalted Butter
- 2 large Eggs

- 1/2 cup Granulated Sugar
- 1/4 cup Brown Sugar
- 1/2 cup Unbleached Bread Flour
- 1/2 cup chopped Pecan Halves
- 1 teaspoon Cinnamon
- 1/4 teaspoon salt
- 1/4 cup Unsalted Butter, melted

Pecan Streusel Coffeecake Directions:

1. In the bowl of your stand mixer fitted with the paddle attachment, place 1 & 1/2 cups Flour, Yeast, Sugar and Salt. Mix to combine.
2. In a medium saucepan, heat the Water, Milk and Butter to 120-130F Please make sure you have a working thermometer that is calibrated. The temperature affects the yeast and too hot could kill it. Add to Flour mixture.
3. Add Eggs, then beat on low for 1 minute, scrape down the sides, then beat on medium for 3 minutes. Add in the rest of the flour and mix by hand to create a stiff dough.
4. Prepare a 9x13 pan with baking spray and spread mixture in evenly. It is very sticky so wet your hands slightly and also use an offset spatula to help spread the dough. Set aside while preparing topping.
5. Mix together the Sugar, Brown Sugar, Flour, chopped Pecans, Cinnamon, Salt and Butter. Sprinkle evenly over the top of the cake. Cover with plastic wrap and let it rise in a warm place for about 45 minutes, or until it has doubled in size.
6. During the last few minutes of rising, heat the oven to 375F. Bake the cake for 25 minutes until it is golden brown. Let it cool slightly before serving. Enjoy!