



## PECAN COFFEE CAKE WITH LEMON GLAZE

- 1 pkg (14.1 oz) **TSG Classic Cinnamon Bread Mix**
- 1 cup finely chopped toasted pecans or walnuts\*
- 1 cup dried currants
- 2 large eggs
- Zest of 1 large lemon
- 1-¼ cups low fat Greek-style yogurt or sour cream
- 4 Tbsp butter, melted

### **Lemon Sugar Glaze**

- 1 cup powdered sugar
- 2 Tbsp fresh lemon juice
- Zest of 1 large lemon (optional)

1. Preheat oven to 350°F. Lightly oil the bottom of a large Bundt pan.\*\*
2. In a large bowl, stir together TSG Cinnamon Bread Mix, pecans and currants.
3. In a medium bowl, whisk together eggs and lemon peel. Whisk in yogurt and melted butter until smooth. Add to dry mix and stir until moistened. Batter will be thick.
4. Spoon batter evenly into pan. Bake 30 minutes or until toothpick inserted in center comes out clean. Cool in pan 15 minutes then turn out onto a serving plate and let cool at least 45 minutes more. Then drizzle with lemon-sugar glaze (directions below).

### **Lemon Sugar Glaze**

In a small bowl combine powdered sugar, 2 Tbsp lemon juice, and if desired lemon zest. Stir vigorously until smooth. Add more lemon juice, a little at a time if needed, so that icing can be drizzled over coffee cake. The glaze should be a bit thicker than honey.

### **Makes 12 Servings**

Note: \*The pecans do not have to be minced, just chopped smaller than those available in grocery stores that are already chopped.

\*\*An angel-food cake pan also works well for this coffee cake. Lightly oil the pan.