

Continental Coffee Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

2 1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup (1 stick) butter or margarine, softened
1 1/4 cup firmly packed brown sugar
2 eggs
1 cup BORDEN® EggNog

TOPPING:

1/2 cup firmly packed brown sugar
1/2 cup chopped pecans

Directions

Preheat oven to 350°F. Stir together flour, baking powder and salt; set aside.

In large bowl, beat butter and 1 1/4 cups brown sugar until fluffy. Add eggs; beat well. Add dry ingredients alternately with BORDEN® EggNog, beating until smooth after each addition. Pour into greased 13×9-inch baking pan.

Combine 1/2 cup brown sugar and pecans. Sprinkle over top of cake.

Bake 30 to 35 minutes or toothpick inserted near center comes out clean. Cool slightly. Serve warm or cool. Store leftovers covered at room temperature.