

Holiday Coffee Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

2 cups biscuit mix
1/4 cup (4 tablespoons) plus 1 tablespoon butter or margarine, divided and melted
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
2 large eggs
3/4 cup sour cream
1 1/2 teaspoons ground cinnamon, divided
2 tablespoons light brown sugar
1/2 cup chopped pecans

Directions

Preheat oven to 350°F. In large bowl, beat biscuit mix, 1/4 cup butter, EAGLE BRAND®, eggs, sour cream and 1/2 teaspoon cinnamon at medium speed until smooth. Pour batter into lightly greased 11x7-inch baking dish.

In small bowl, stir together brown sugar, pecans, remaining 1 tablespoon butter and remaining 1 teaspoon cinnamon. Sprinkle mixture evenly over batter.

Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Cut into squares to serve. Store leftovers covered at room temperature.