



Overnight Coffee Cake

Recipe Courtesy: [Country Oaks B&B](#)



- 2 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 2 tsp cinnamon
- 1/4 tsp salt
- 1 cup sugar
- 1/2 cup chopped pecans or walnuts
- 1 cup brown sugar, divided
- 2/3 cup butter, softened
- 2 eggs
- 1 cup buttermilk (or 1 cup mild mixed with 1 tsp vinegar)
- 1 cup apples, peeled, cored and chopped

Mix flour, baking powder, baking soda, salt and 1 tsp cinnamon in a bowl and set aside. In another bowl, cream sugar, 1/2 brown sugar and butter. Mix eggs, buttermilk and flour mixture. Fold in apples. Pour into a 9X13 sprayed baking dish.

For topping ~ combine remaining 1/2 cup brown sugar, nuts and 1 tsp cinnamon and sprinkle over batter.

Cover with foil and refrigerate until the next morning. Bake 45 minutes at 350 degrees. It's best if served warm. Drizzle coffee cake with a thin sugar frosting before serving. (You can make a basic sugar frosting by mixing powdered sugar with a little bit of water)

ENJOY, MAKELIFEDELICIOUS.COM