



Rustic Cinnamon Roll Coffee Cake

3 cups Bridgeton Mill Pastry Flour
1 cup granulated sugar
1/4 teaspoon salt
4 teaspoons baking powder
1-1/2 cups milk
2 eggs
2 teaspoons vanilla
4 Tablespoons unsalted butter, melted

Cinnamon Sugar Filling

1 cup unsalted butter, softened
1 cup light brown sugar
2 Tablespoons Bridgeton Mill Pastry Flour
1 Tablespoon cinnamon
2/3 cups chopped pecans

Vanilla Glaze

2 cups confectioners' sugar

1 teaspoon vanilla

4 to 5 Tablespoons milk

Garnish: Coarse chopped or broken pecans as desired

Preheat oven 350 degree F. Line 13x9-inch pan with greased aluminum foil for easier removal.

In a mixing bowl, combine flour, sugar, salt, baking powder, milk, eggs, and vanilla. Add melted butter; mix until batter forms. Pour into prepared 9x13-inch pan.

Prepare filling: In a mixing bowl, combine soft butter, brown sugar, flour, and cinnamon until smooth. Mix in chopped pecans.

With a teaspoon, evenly drop filling over batter; swirl filling through batter with a flat knife.

Bake in 350 degree oven for 30 minutes or lightly browned. Remove from oven. Set aside to cool. Loosen sides of cake. Cool until warm.

Prepare glaze: In a medium sized bowl, beat confectioners' sugar, vanilla, and 4 Tablespoons milk. Add remaining milk as needed until smooth glaze forms. Note: Prepare only half of recipe if you want a drizzled glaze.

Use the aluminum foil to remove the cake from the pan for cutting into squares. Spread cake with glaze as desired. If desired, sprinkle chopped pecans over coffee cake slices. Yield: about 16 to 20 servings

About the Recipe: Are you ready to a rustic coffee cake filled with a cinnamon roll filling? The organic pastry flour gives the cake an artisan touch of comfort. You can really taste the fresh grain flavor as it twirls with brown sugar butter filling. What a delightful way to prepare cinnamon rolls for a crowd!

For More Information: See: <https://www.facebook.com/Bridgeton.Mill/>