



“Autumn Cinnamon Roll” Coffee Cake

Cinnamon roll flavored cake topped with a surprise fig spread

Caramel Orange Fig Topping

- 2/3 cup firmly packed light brown sugar
- 2 Tablespoons fig orange spread
- 1/4 cup light cream or evaporated milk
- 1 cup pecan halves, toasted; chopped

Sweet Spicy Streusel Filling:

- 1 Tablespoon ground cinnamon
- 1/2 Tablespoon pumpkin pie spices
- 4 Tablespoons unsalted butter, cut into small chunks
- 1/3 cup all-purpose flour
- 1/2 cup firmly packed brown sugar
- 1/4 teaspoon salt

Cake

Wet Ingredients:

1/2 cup light cream or evaporated milk
1/4 cup plain yogurt
1 teaspoon grated orange zest
1 teaspoon pure vanilla extract

Dry Ingredients:

1-1/2 cups all-purpose flour
1/2 teaspoon (each) baking powder' baking soda; salt

Creaming Ingredients:

1/2 cup unsalted butter, softened
3/4 cup granulated sugar
2 eggs

Garnish: fresh orange slices; mint leaves as desired

1. **Before Starting:** Preheat oven to 350 degrees F. coat 9-1/2- or 10-inch-high sided cake pan generously nonstick spray. Line with parchment paper; spray again with nonstick spray.
2. **Mix Topping:** In a bowl, stir brown sugar, fig orange spread, and evaporated milk together. Spread the mixture evenly into the bottom of the cake pan. Sprinkle chopped pecans evenly over the fig caramel topping. Set aside.
3. **Prepare Streusel,** Combine all filling ingredients in a bowl with a pastry cutter or food processor, pulse until small clumps form. (Note-if using a food processor, do not over process the streusel. Set aside.
4. **Wet Ingredients:** Whisk all wet ingredients in a pour spout measuring cup to combine; set aside.
5. **Dry Ingredients:** In a bowl, stir together all dry ingredients; set aside.
6. **Prepare Cake Batter:** In mixing bowl, cream butter and sugar until combined. Beat in eggs one at a time until well mixed. Alternately add dry and wet ingredients, starting and ending with the dry ingredients. Mix each addition only until combined, do not overmix or the cake will be heavy.
7. **Form the Layers:** Spoon about half the batter over the caramel topping, carefully spread evenly over the topping. Sprinkle with half of the streusel topping evenly; spoon the remaining batter over the streusel topping evenly. Sprinkle with the remaining streusel evenly.
8. **Bake the Cake in** preheated 350 degrees F. oven for 50 minutes or until a toothpick comes out clean. If baking in narrow 9-1/2 inch pan, place cake pan on a baking sheet to avoid any dripping.
9. **Cool Cake** for 5 minutes on a rack; then run a paring knife around the sides to loosen. Invert cake onto a serving platter while hot. Remove parchment paper carefully. Let cake cool completely before slicing it. To cut slices, use a sharp thin-bladed knife or electric knife. Garnish with fresh orange slices and a sprig of mint.
Serves: about 6 to 8

About the Recipe: Capture the flavor of spicy cinnamon rolls in a coffee cake that's topped with a caramel orange fig pecan topping. The cake is moist with a light vanilla flavor. Enjoy this comforting and soul satisfying cake for breakfast or brunch.