



REAL TEXAS RECIPES

Real Texas Lemon Coffee Cake

Ingredients

1/2 cup Butter, softened
1 cup Sugar
2 Eggs
2 (6 oz.) containers Lemon Yogurt
2 teaspoons Lemon Peel, grated
2 1/3 cup All-Purpose Flour
1 1/2 teaspoons Baking Powder
1/2 teaspoon Salt
1/4 teaspoon Baking Soda
3/4 cup Brown Sugar, packed
3/4 cup Pecans, chopped
1/2 teaspoon Nutmeg, ground

Directions



Preparing the Coffee Cake

Add softened butter, sugar,
beat it until fluffy.



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Add eggs one at a time. Beat very well after each egg.



Add lemon yogurt, lemon peel, flour, baking powder, salt and baking soda. Mix it until very smooth.



Put it in a greased oblong pan. Cover it with plastic wrap and put in the refrigerator overnight. (Or 8 hours or no more than 16 hours.)



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Preparing the Topping

Prepare the topping, adding brown sugar, chopped pecan, and ground nutmeg. Set it aside and place it in a covered bowl overnight.



Bake at 350F degrees for approximately 30 – 40 minutes or until a toothpick inserted in center comes out clean and sprinkle with the topping.