

Pinch-Me Coffeecake

This has nothing healthy, but is irresistably delicious and perfect for special occasions.

INGREDIENTS:

- 1 envelope dry yeast
- 1 teaspoon sugar
- 1 cup milk
- 1/4 cup sugar
- 1/4 cup butter
- 1 teaspoon salt
- 4 cups flour
- 2 unbeaten eggs
- 3/4 cups butter
- 1-1/2 cups sugar
- 5 teaspoons cinnamon
- 1/2 cup finely chopped pecans

PREPARATION:

1. Mix 1/2 cup lukewarm water with 1 teaspoon sugar. Dissolve the yeast in the water/sugar mixture. Bring milk to the boiling point and remove from heat. Add 1/4 cup sugar and 1/4 cup butter to milk and mix well. Add 2-1/2 cups more flour and mix with two eggs. Let rise until double.
2. Knead down and let rise again. Flour table and fold dough in several times. Make walnut-sized balls.
3. Melt 3/4 cup butter. Mix cinnamon, pecans, and sugar together. Dip dough balls into butter, then sugar mixture.
4. Line the bottom of a tube pan with foil. Place balls in pan. Let rise until 3/4 full.
5. Bake at 375 degrees for 35 minutes, then let cool for 15 minutes. Turn the pan upside down to remove the cake.

Hint: The smaller the dough balls, the more butter and sugar you'll add to this coffeecake.