

Orange Vanilla Bean Coffee Cake From My Carolina Home

1/2 cup packed brown sugar
2 tablespoons butter
1 tablespoon cinnamon
3 cups all purpose flour
1-1/2 teaspoons baking powder
1-1/2 teaspoons baking soda
3/4 teaspoon salt
1-1/2 cups granulated white sugar
3/4 cup unsalted butter, softened
3 eggs
Seeds from one vanilla bean
1 tablespoon grated chopped orange peel
2 cups sour cream



Preheat oven to 350 degrees. In a small bowl, combine brown sugar, 2 tblsp butter and cinnamon and set aside. Grease and flour a tube (or bundt) pan, set aside. Combine flour, baking powder, baking soda and salt in a bowl and set aside.

Beat 3/4 cup butter with white sugar until well blended. Add eggs one at a time beating well after each addition. Add vanilla seeds and orange zest, stir in. Stir in 1/3 of the flour mixture and mix well on low speed, followed by 1/2 of the sour cream. Repeat. Add last of flour mixture and mix well. Dollop 1/2 of the batter into prepared tube pan, spread evenly. Top with 1/2 of the streusel topping. Repeat.

Bake 50-55 minutes at 350 degrees until lightly browned. Cool 10 minutes, remove outer pan and allow to cool another 10 minutes. Remove to a wire rack and cool completely. Serve warm or cooled.

Enjoy!