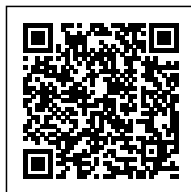




BROWN BUTTER GHOSTWOOD CHERRY COFFEE CAKE





If you are planning to have brunch for Easter, this is a perfect brunch bread for the buffet table. It is moist and filled with cherry goodness. I hope you have a blessed Easter!

Ingredients

Coffee Cake

- 1/2 c butter
- 1/4 c GHOSTWOOD or more to cover cherries
- 3/4 c dried cherries
- 1 c sour cream
- 4 eggs
- 1 box yellow cake mix
- 1/2 c chopped pecans

Streusel Topping

- 3 tbsp butter, cubed
- 1/2 c flour
- 1/4 c sugar
- 1/3 c chopped pecans
- 1/2 tsp cinnamon
- Dash of salt

Glaze

- 1 tbsp sour cream
- 1 tbsp reserved GHOSTWOOD from cherries
- 1/2 c powdered sugar

Instructions

Heat oven to 350 degrees. Spray a 10 inch Angel food cake pan (tube) generously with cooking spray, set aside. In a small saucepan, brown 1/2 cup butter by melting over medium heat until it begins to foam, then stir with a whisk until solid bits form and butter turns dark brown and smells like toffee. Remove from heat and let cool. In a small bowl, mix GHOSTWOOD and cherries, allow to soak at least 10 minutes. In a medium bowl, beat sour cream, cooled brown butter and eggs with a whisk. Stir in drained cherries. Make sure to reserve the GHOSTWOOD for the glaze.



In a large bowl, place cake mix and pecans. Fold in the sour cream mixture until combined. Scrape the batter into the tube pan.

Mix the streusel ingredients together. Pinch the butter into mixture until it feels sandy and clumps form when pinched. Sprinkle topping over cake batter.

Bake for 45 to 55 minutes or until toothpick comes out clean. Cool for 20 minutes. Loosen cake from pan using a sharp knife around the edges. Lift from pan and plate. Let cool completely before you glaze. Mix the glaze ingredients, using the tablespoon of reserved cherry GHOSTWOOD.

Drizzle over cooled coffee cake.