

Gluten Free Coffee Cake with Cinnamon and Pecans

A delicious gluten free recipe from ThePeacefulMom.com

Ingredients

1 package Chebe Gluten Free All Purpose Bread Mix
1/4 stick of butter, softened
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup pecans, chopped
2 eggs, lightly beaten
2 tablespoons light olive oil
1/4 cup water
1 teaspoon cinnamon

Instructions

Preheat oven to 400 degrees and coat a 9x9 square or 9 inch round pan with some of the softened butter.

Combine 1/4 cup brown sugar and 1/4 cup pecans and sprinkle on the bottom of the pan.

In a medium size bowl, combine eggs, oil and half the water.

In a second bowl, combine Chebe mix and 1/2 cup white sugar.

Add egg, oil and water mixture to the Chebe and sugar mix, and stir to combine.

Begin mixing dough by hand to form a ball, adding additional water as necessary. You do not want the dough to become too wet.

Roll dough out into 1/4 inch thick rectangle and spread with butter.

Sprinkle remaining 1/4 cup brown sugar and remaining pecans evenly on top of dough.

Roll the dough up from one end to the other and cut it into 1 inch thick slices.

Place slices in the pan on top of the sugar and pecans and sprinkle with cinnamon.

Bake at 400 degrees for 15-18 minutes.

To serve:

Allow coffee cake/sticky buns to cool. Turn the pan upside down onto a plate or a tray.

(These taste best the day after they are baked.)