Breads, Brunch, Chocolate, Coffeecake, Picnic, Sweet Breads

Maida Heatter's Budapest Coffee Cake

Maida Heatter
Internet Address: http://food52.com/recipes/39675-maida-heatter-s-budapest-coffee-cake
Adapted from Food52



NUT FILLING:
1/2 cup dark brown sugar, firmly packed
3/4 tablespoon cinnamon
3/4 tablespoon unsweetened cocoa
2 tablespoons raisins, coarsely chopped (2 to 3)
3/4 cup toasted walnuts, finely chopped
CAKE BATTER
3 cups all-purpose flour, sifted
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
6 ounces butter (1 1/2 sticks) at room temperature
3 teaspoons vanilla extract, vanilla
1 1/4 cups sugar
3 eggs, at room temperature
2 cups sour cream, at room temperature
ICING: (optional)
2 cups confectioners' sugar
2 tablespoons hot milk (2 to 3)

Per Serving (excluding unknown items): 596 Calories; 28g Fat (42.0% calories from fat); 8g Protein; 80g Carbohydrate; 2g Dietary Fiber; 96mg Cholesterol; 519mg Sodium; 52g Total Sugars; trace Vitamin D; 118mg Calcium; 2mg Iron; 198mg Potassium; 199mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 12

SUGGESTIONS: Make this in two bread pans. Lots of testers had trouble getting the Bundt cake out of the pan without breaking apart. I reduced the sugar by 1/4 cup because many people thought the cake was too sweet, especially if made with the frosting also. I also added the swirling technique (step 5) to help bind the layers together. I also reduced the amount of the nut filling.

1. NUT FILLING: In a small bowl, mix together all of the ingredients. Set aside.
2. Preheat the oven to 350° F and butter a 10-inch Bundt pan or two bread pans
3. CAKE: Into a large bowl, sift flour, baking soda, baking powder, and salt. Using a paddle attachment of a stand mixer, cream the butter. Add 2 teaspoons of the vanilla and the sugar and beat on medium speed for a minute or two. Add eggs, one at a time, beating each until just incorporated. Scrape down sides of bowl, as necessary, to keep mixture smooth. Beat at high speed until mixture is light and creamy, about 1 minute.
4. Turn mixer to low speed. Add dry ingredients in three additions and sour cream in two additions, beating only until smooth after each addition.
5. Spread a thin layer of batter in bottom of prepared pan. Sometimes it's easier to use a small spoon to drop some batter into pan, and then to smooth it together. Use an offset spatula to help smooth it out. Top with 1/3 of nut mixture. Repeat until you have 4 layers of batter into pan and smooth it together. Top layer will be batter. Using a small offset spatula, swirl the batter from one end to the other at least twice (will help to hold the cake together when sliced).
6. Bake 50 to 60 minutes (Bundt will take closer to 60 minutes, bread pans about 45-50 minutes, or until cake tester inserted in center of cake comes clean). Remove from oven and cool for 10 minutes, use a plastic thin spatula to loosen cake from sides, then turn out and re-invert on a rack. When slicing, cut ample slices so the cake will hold together.
7. FROSTING: Combine confectioners' sugar, hot milk, and remaining 1 teaspoon vanilla extract in a small bowl. Mix well, Mixture should have the consistency of a thick cream sauce. Place a sheet of wax paper underneath a cooling rack. Pour glaze over cake, letting it run down the sides, while still hot. When glaze is set, transfer cake to a serving plate. Serve cake warm or at room temperature. Can be made a day ahead. Freezes well for up to a month or two but add the frosting when ready to serve.