

Old-Fashioned Overnight Coffeecake

The Inn At Locke House Bed & Breakfast

Contributed by Susan Price, MG

The night before you plan to serve:

Lightly grease a 9 x 13 baking pan.

Ingredients for the batter:

2/3 cup unsalted butter, softened

1 cup white sugar

1/2 cup packed light brown sugar

2 large eggs

2 cups unbleached all-purpose flour

1 tsp. aluminum free baking powder

1/2 tsp. baking soda

1/8 tsp. salt

1 tsp. cinnamon

1 cup buttermilk

1 tsp. pure vanilla extract

1 cup golden raisins (optional but so good!)



For the topping:

1/3 cup light brown sugar

2/3 cup chopped walnuts

1 tsp. cinnamon

Directions:

1. In a small bowl, blend topping ingredients and set aside
2. In a large mixing bowl cream the butter with the white and brown sugars.
3. Beat in the eggs until well blended.
4. In a medium bowl, combine flour, baking powder, baking soda, cinnamon, and salt. Add vanilla to the buttermilk.
5. Stir the flour mixture into the creamed mixture alternating with buttermilk mixture.

6. Spread the batter evenly in the baking pan.
7. Sprinkle topping over batter. Cover the pan and refrigerate over night.
8. In the morning, remove pan from the refrigerator and preheat the oven to 350°.
9. Bake 35-40 minutes or until a toothpick inserted in the center comes out clean.
10. Cut into serving pieces (12-24 depending on size you want to serve).