

## Overnight Ricotta Coffee Cake

### Cake Ingredients

- 3 cups flour
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp salt
- 1 cup (8 oz) butter
- 1 1/4 cup sugar
- 3 eggs
- 1 (15 oz) container Ricotta cheese

### Topping Ingredients

- 1/2 cup light brown sugar (packed)
- 2 tsp cinnamon
- A dash of nutmeg
- 3/4 cup chopped pecans

### Method

1. Grease bottom and sides of 13x9" baking pan.
2. In a bowl, blend flour, baking powder, baking soda and salt.
3. In a mixing bowl, beat butter while gradually adding sugar. Add eggs one at a time, beat well until very fluffy.
4. Add ricotta cheese, mix well. Slowly add flour a little at a time until well blended.
5. Pour mixture into greased pan.
6. Combine all topping ingredients and sprinkle over the batter.
7. Cover pan with plastic wrap and refrigerate for 24 hours.
8. The next day, in a preheated oven, uncover coffee cake and bake at 350 degrees for 40 minutes. Cool for 15-20 minutes; serve warm.

