THE J.M. SMUCKER Co

Sticky Bun Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	45 mins	16	N/A

Ingredients

- **Topping:**
- 1/3 cup unsalted butter, melted
- 1/3 cup golden corn syrup
- 1/4 cup packed light brown sugar
- 1 cup chopped pecans
- **Streusel:**
- 1/4 cup packed light brown sugar
- 1/2 cup Robin Hood® Original All Purpose Flour

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- 1 tbsp cinnamon
- 1/4 cup unsalted butter, chilled and cut into pieces
- **Cake:**
- 1 cup plain yogourt
- 3/4 tsp baking soda
- 2 cups Robin Hood® Original All Purpose Flour

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- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 2/3 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 eggs
- 1/2 tsp vanilla extract
- 1/4 cup granulated sugar

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9” (1.5 L) round cake pan with at least 2” (5 cm) high sides (not a springform pan). Line base with a circle of parchment paper.

Step 3:

Melt butter in a small saucepan, add corn syrup and brown sugar, whisking until smooth. Spread over base of prepared pan. Sprinkle with pecans.

Step 5:

Combine sugars, flour and cinnamon in a large bowl. Using a pastry blender or two knives, cut in butter until mixture is very crumbly. Set aside.

Step 7:

Combine yogurt and baking soda in a medium bowl; set aside. In a separate medium bowl, combine flour, baking powder and salt. In a large bowl using electric beaters, cream butter with sugar and eggs, beating well after each addition. Add vanilla. With mixer on low, add the flour and yogurt mixtures, starting and ending with the flour mixture.

Step 8:

Spread half of batter evenly over the topping in pan. Sprinkle with half of streusel mixture. Spread remaining cake batter over top and sprinkle with remaining streusel mixture.

Step 9:

Bake in preheated oven for 45 minutes or until a toothpick inserted in centre comes out clean. Cool on rack for 3 minutes. Run small paring knife around edges of cake to loosen and remove cake from pan.

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