

12-cup programmable coffeemaker

food

AUTO PROG HOUR MN ON/AUTO

instruction and recipe booklet

max 12



table of contents

Important Safeguards
Other Consumer Safety Information6
Parts & Features9
Assembly & Use
Care & Cleaning16
Warranty & Customer Service
A Note from Food Network
Recipes
Notes

Food Network 1

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- 1. Read all instructions.
- 2. Do not touch hot surfaces. Use handles or knobs.
- 3. To protect against electrical hazards, do not immerse cord, plug or the appliance in water or other liquid.
- 4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 5. Children should be supervised to ensure that they do not play with the appliance.
- 6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
- 8. The use of accessories or attachments not recommended by the manufacturer may result in fire, electric shock or injury.
- 9. Do not use outdoors.
- 10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 11. Do not place on or near a hot gas or electric burner, or in a heated oven.
- 12. Always fill water reservoir first then plug cord into the wall outlet.
- 13. To interrupt the brewing cycle at any time, press the OFF button. Remove plug from wall outlet.
- 14. Do not use appliance for other than intended use.
- 15. Extreme caution must be used when moving an appliance containing hot liquids.

- 16. Always use the carafe with the lid closed before serving any hot coffee. Scalding may occur if the coffee maker lid is removed during the brewing cycle.
- 17. The carafe is designed for use with this appliance. It must never be used on a range top.
- 18. Do not place the carafe on a wet or cold surface, or in a microwave oven.
- 19. Do not use the carafe if it is cracked or has a loose or weakened handle.
- 20. Do not clean the carafe or the warming plate with cleansers, steel wool pads or other abrasive material.

ADDITIONAL IMPORTANT SAFEGUARDS

WARNING: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

- 1. All users of this appliance must read and understand this owner's manual before operating or cleaning this appliance.
- 2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- 3. Use water only in this appliance! Do not put any other liquids or food products in this appliance. Do not mix or add anything to the water placed in this appliance, except as instructed in the Care & Cleaning Instructions to clean the appliance.
- 4. DO NOT attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
- 5. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating. Place the appliance on a surface that is resistant to heat.
- 6. If this appliance begins to malfunction during use, immediately press the OFF button and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- 7. If this appliance falls or accidentally becomes immersed in water or any other liquid, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or has become immersed in water.

- 8. The appliance must be left to cool down sufficiently before adding more water to avoid exposure to steam.
- 9. Always use fresh, cool water in your appliance. Warm water or other liquids, except as listed in cleaning section, may cause damage to the appliance.
- 10. DO NOT put carafe into a microwave oven.
- 11. DO NOT leave empty carafe on warming plate when appliance is turned ON, as the carafe may crack or become otherwise damaged.

CAUTION: To prevent injury when utilizing the Auto Pause & Serve feature, replace carafe within 30 seconds of removing during brewing process.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

other consumer safety information

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating to the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Short Power Supply Cord Information

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from entanglement or tripping over a longer cord. Do not use an extension cord with this product.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.



Carafe Safety Precautions

- 1. Do not use a cracked carafe having a loose or weakened handle.
- 2. This carafe is designed to be used only on the warming plate of your coffee maker. Do not use in a conventional oven.
- 3. To avoid breakage, handle carafe with care. Avoid impact. Glass will break as a result of impact. Use care when filling with water to avoid hitting faucet.
- 4. Do not place hot carafe on cool or wet surface. Allow to cool before washing or adding liquids.
- 5. Do not set empty carafe on a hot heating surface. Do not clean with steel wool pads, abrasive cleanser or any other materials that may scratch.
- 6. Do not bump, scratch or boil dry.
- 7. Discard carafe if it is cracked, scratched or heated while empty for an extended period of time.

FCC Warning:

WARNING: Changes or modifications to this unit not expressly approved by the party responsible for compliance could avoid the user's authority to operate the equipment.

Note: This equipment has been tested and found to comply with the limits of a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

parts & features



Coffee Yield

12-Cup Coffee Maker: 12 (5-oz.) cups

Note: A 5-oz. cup is the American industry standard and is used by most Coffee Maker manufacturers. To fill your favorite over-sized mug, fill Coffee Maker reservoir with enough water for 3 to 4 cups (15 to 20 ounces).

WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THE BOTTOM COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

Reusable Nylon Filter Basket

The reusable nylon filter basket takes the place of disposable paper filters. Simply place the reusable nylon filter basket into the removable filter holder. Unfold and use handle to lift basket of used coffee grounds up and out of the Coffee Maker; fold handle down to close water reservoir lid.

assembly & use

Control Panel

- 1. LCD Digital Display: Window: Digital clock with AM/PM, Timer and Clock display.
- 2. **BREW Light:** Illuminates when the Coffee Maker is in operation.
- 3. AUTO Light: Illuminates when the Coffee Maker is in PROG mode and the Coffee Maker is set to begin brewing at a future programmed time.
- 4. **PROG Button:** Press first to set the digital clock's current time. Press again to set the AUTO future brewing time.
- 5. **AUTO Button:** When the desired AUTO start time appears in the display window, press the AUTO button.
- 6. HOUR Button: Advances the HOUR. Press to adjust time in hours for digital clock display and AUTO brew programming. Hold button to fast advance.
- 7. MIN button: Advances the MINUTES. Press to adjust time in minutes for digital clock display and AUTO brew programming. Hold button to fast advance.



CAUTION: To protect against electrical shock, do not immerse the Coffee Maker or allow power cord to come into contact with water or other liquids.

- 1. Remove all packing material and labels from the inside and outside of the Coffee Maker. Place the unit on a flat, clean surface. Unused cord may be stored inside the hidden cord storage area in the back of the unit to keep countertop neat.
- 2. Before preparing coffee, thoroughly clean the glass carafe with lid, measuring scoop and removable filter holder in hot, sudsy water. Rinse and dry. Replace disassembled parts. (See Care & Cleaning Instructions for a detailed description.)
- 3. Clean the inside of the Coffee Maker by brewing 2 full carafes of tap water (see Brewing Coffee Instructions following). Do not add paper filter or ground coffee for this initial cleaning.

Note: At the end of the first cycle, press the OFF button and allow 15 minutes for the unit to cool.

- 4. Brew a second carafe of fresh water.
- 5. Wait an additional 15 minutes to allow heating element to cool before brewing your first carafe of coffee.

Brewing Coffee Instructions

- 1. Plug Coffee Maker into a 120V AC electrical wall outlet. The LCD will flash 12:00 AM until the time is set.
- 2. Using the front tab, lift to open the Coffee Maker lid. Fill carafe with cold tap water and pour into water reservoir at the back of the unit. The water level indicator can be easily viewed on the right side of the unit. No less than 2 cups is recommended.

Note: The amount of brewed coffee will always be less than the amount of water placed into Coffee Maker, since about 10% is absorbed by coffee grounds and filter.

3. Place a basket-shaped paper or reusable nylon filter basket in the removable filter holder. Measure 1 heaping scoop of drip or regular grind coffee for each cup of coffee desired. For stronger or milder coffee, adjust amount of coffee to suit your taste.

- 4. Turn the removable filter holder so that the flat side faces the front of the Coffee Maker, and the tab is at the back right. Make sure the filter holder drops down into the housing. Close the lid.
- 5. Place empty carafe on the warming plate.
- 6. Press the ON button; the BREW indicator light will illuminate. The display will stop flashing. The Coffee Maker will begin the brew cycle. Note: To interrupt the brewing process at any time, press the OFF button; the BREW indicator light will turn OFF, then remove plug from wall outlet.
- 7. Using the Auto Pause & Serve feature: If you wish to serve a cup of coffee before the brew cycle is completed, simply remove carafe from warming plate. Dripping will automatically cease. Return carafe to position on warming plate; dripping will resume.

CAUTION: To prevent injury when utilizing auto pause and serve feature, replace carafe within 30 seconds of removing during the brewing process.

- 8. Upon completion of the brew cycle, wait at least 1 minute until the brew dripping from the filter holder into the carafe has stopped. The carafe lid should be kept in place to facilitate safe serving and help keep coffee at proper serving temperature.
- 9. To keep coffee hot, return carafe to the warming plate after serving. The Coffee Maker will automatically advance to a KEEP WARM mode during which the warming plate will cycle ON and OFF as it maintains the ideal serving temperature. The BREW indicator light will remain illuminated. Note: The Coffee Maker will turn OFF automatically after 2 hours. The BREW indicator light will turn off.
- 10. Press the OFF button to turn the Coffee Maker OFF when the carafe is empty or when unit is not in use

Brewing a Second Carafe of Coffee

1. To brew another carafe of coffee, press the OFF button. It is recommended that the Coffee Maker should be OFF and allowed to cool for 15 minutes between cycles.

CAUTION: Failure to allow Coffee Maker to cool could cause hot steam and spray when the water is added to the water reservoir. The hot steam can cause severe burns.

- 2. While the unit is OFF, dispose of paper filter with used coffee grounds. Note: If the reusable nylon filter basket was used, discard used coffee grounds, rinse and replace.
- 3. Rinse the glass carafe and removable filter holder in cool, clean water.
- 4. Replace the cleaned removable filter holder.
- 5. Repeat steps for brewing coffee.

Setting the Current Time

1. Plug the Coffee Maker into a 120V AC outlet. The LCD will flash 12:00 AM until the time is set.

Note: You do not need to set the time if you are not using the AUTO feature.

2. Press the PROG button once. The word "CLOCK" will be shown in the upper right corner of the display window to indicate that you are in the current time-setting mode.



3. Press the HOUR button to set the hours, then press the MIN button to set the minutes; release the buttons to advance one digit at a time. Hold down the HOUR or MIN buttons to fast advance.

Note: Pay attention to the AM and PM setting.

Note: If no buttons are pressed after 5 seconds, the time setting mode will expire and the LCD will display the current time.

Setting the AUTO Start Time

1. Press the PROG button until the word "TIMER" appears in the upper left corner of the display window to indicate that you are in the future AUTO time setting mode.



2. Press the HOUR button, then the MIN button to set the future AUTO start time; release the buttons to advance one digit at a time. Hold down the HR or MIN buttons to fast advance.

Note: Pay attention to the AM and PM setting.

Note: If no buttons are pressed after 5 seconds, the setting mode will expire and the LCD will display the current time.

- 3. When the desired future AUTO start time appears in the display window, press the AUTO button. The blue AUTO indicator light will illuminate. WARNING: Make sure the Coffee Maker is set up to brew coffee: Fill the water reservoir at least to the 2-cup level, add fresh ground coffee to a clean coffee filter and close the lid. Place the empty carafe in position on warming plate
- 4. When the preset time is reached, the AUTO indicator light will turn off; the BREW indicator light will illuminate and the Coffee Maker will begin brewing coffee.
- 5. When brewing is complete, the Coffee Maker will advance to a 2 hour KEEP WARM mode. The BREW indicator light will remain illuminated.
- 6. To cancel the preset AUTO start time, press the OFF button to turn the Coffee Maker OFF. Press the ON button and the Coffee Maker will begin the brew cycle immediately.
- 7. To change the preset AUTO start time, simply press the PROG button twice until "TIMER" appears in the upper left corner of the display window. Then press the HOUR button the MIN button until the new AUTO future start time is displayed. Activate the AUTO feature by pressing the AUTO button until the blue AUTO indicator light illuminates.

Hints for Great-Tasting Coffee

- A clean Coffee Maker is essential for making great-tasting coffee. Regular cleaning, as described in the Care & Cleaning Instructions and Descaling sections of this owner's manual is highly recommended.
- Always use fresh, cold water in your Coffee Maker.
- Finer grinds, such as drip and ADC coffee, promote fuller extraction and provide rich, full-bodied coffee. Regular grind will require slightly more coffee per cup to provide the strength of a finer grind.
- Store coffee in a cool, dry place. Once coffee has been opened, keep it tightly sealed in the refrigerator to maintain freshness.
- For optimum coffee, buy whole beans and grind them finely just before brewing.
- Do not re-use coffee grounds since this will greatly impair coffee flavor.
- Reheating coffee is not recommended. Coffee is at its peak flavor immediately after brewing.
- Small oil droplets on the surface of brewed, black coffee is due to the extraction of oil from the coffee grounds. Oiliness may occur more frequently if heavily roasted coffees are used. Overextraction may also cause oiliness, indicating a need to clean your Coffee Maker.

AutoPause & Serve

- 1. After approximately 2 cups of coffee have been brewed, the carafe may be slowly removed and the coffee will stop dripping.
- 2. The flow valve is located on the bottom of the filter holder and is activated when the carafe is removed. The design makes it possible for you to remove the carafe and pour a cup of coffee before the entire carafe is brewed.
- 3. IMPORTANT: When replacing the filter holder, the flow valve must be properly inserted into the front hole of the machine, so that it can be seen as it sits on the top of the carafe lid.
- 4. When using this feature, make sure that the carafe is replaced under the filter holder within 30 seconds to prevent overflow.

care & cleaning

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

- 1. Always make sure Coffee Maker is unplugged and warming plate is cool before attempting to clean.
- 2. After daily use, dispose of paper filter with used coffee grounds. Wash the removable filter holder and glass carafe in hot, sudsy water. If necessary, scrub the inside of the carafe lid with a soaped kitchen brush.

WARNING: To avoid breakage, handle carafe with care. Avoid impact. Glass will break as a result of impact. Use care when filling with water to avoid hitting faucet.

- 3. Wipe the exterior with a damp cloth to remove superficial stains. For stubborn stains, use a nylon or plastic pad with a non-abrasive cleanser. Do not use metal scouring pads or abrasive cleansers.
- 4. Dry and replace disassembled parts. Turn the removable filter holder so that the flat side faces the front of the Coffee Maker, and the tab is at the back right. Make sure the filter holder drops down into the housing.

Note: It is normal for the reusable filter to change color after use.

5. Close the lid.

Descaling

Special cleaning of your Coffee Maker is recommended at least once a month, depending on frequency of use and quality of water used in the unit. If water in your area is especially hard, the following cleaning procedure should be performed every 2 weeks, since minerals in water can detract from the flavor of the coffee and possibly lengthen brew time.

- 1. Fill carafe with 1 part white vinegar to three parts cold water. Pour water and vinegar solution into the water reservoir.
- 2. During cleaning, more steam will occur than during normal brewing.
- 3. BREW THE VINEGAR SOLUTION UNTIL CARAFE IS HALF FULL. Press the OFF button to turn Coffee Maker OFF. When liquid stops dripping from filter holder into the carafe, remove the carafe and allow liquid to cool for 15 minutes. When cooled, lift lid and pour liquid back into the water reservoir.

- 4. Close the lid. Return carafe to the warming plate.
- 5. BREW THE VINEGAR SOLUTION again, allowing all the cleaning solution to empty into the carafe. After dripping has stopped, discard contents of the carafe.
- 6. Allow Coffee Maker to cool for 15 minutes, rinse by brewing a carafe full of cold water. Insert a fresh paper filter into the filter holder before brewing.
- 7. At end of brew cycle, press the OFF button. Discard water in the carafe. Remove used filter and wash carafe and removable filter holder in hot sudsy water. Dry parts thoroughly.
- 8. When Coffee Maker has cooled, wipe exterior with a dry cloth..This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Storing Instructions

- 1. Unplug unit and allow to cool.
- 2. Feed the cord into the cord storage area located at the back of the unit.
- 3. Store in its box or in a cool, dry place.
- 4. Never store unit while it is still plugged in.

Dishwasher-safe Parts

- Carafe
- Scoop top rack
- Removable filter holder top rack
- Reusable nylon filter basket top rack

warranty & customer service

What does your warranty cover? Any defect in material or workmanship.

For how long after the original purchase? Two years.

What will we do? Provide you with a new one.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Kohl's store or call Customer Assistance at 1-877-342-4337 (1-877-34-CHEFS).

What is not covered by your warranty?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- Kohl's, Food Network and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

If you have a claim under this warranty, please call our Customer Assistance number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.



Here's how to get the most out of your coffee maker:

- Freshness matters: buy just as much coffee as you need for a week from a place that has brisk turnover. If you've got a choice between whole beans or preground, buy whole beans. Store them room-temp in something airtight and grind them in a coffee grinder when you need them.
- One tablespoon of whole beans is equivalent to a tablespoon of ground.
- If you like your coffee dark and heavy (like at the coffee chains), go with a dark roast like French, Italian, or espresso. For mellow, full flavor go with light-roast.
- A regular cup of dark- or light-roast coffee has a little more caffeine than an espresso shot.

How to Make Coffee				
Cups	Cold Water	Mellow Brew	Strong Brew	
2	1 ¹ /4 cups	2 tablespoons ground coffee*	¹ /4 cup ground coffee*	
4	2 ¹ /2 cups	¹ / ₄ cup ground coffee*	¹ /2 cup ground coffee*	
8	5 cups	¹ / ₂ cup ground coffee*	³ /4 cup ground coffee*	

*The spoon included with your coffeemaker (pictured on page 8) measures 1 tablespoon.

The recipes on the next few pages should put you well on the way to coffeemaker success.

food recipes

quick & easy chocolate cake

- stick unsalted butter
 '/2 cup freshly brewed coffee
 '/4 cup unsweetened Dutch-process cocoa
 cup all-purpose flour
 cup granulated sugar
 '/4 teaspoon baking powder
 '/4 teaspoon fine salt
 '/6 teaspoon baking soda
 '/4 cup sour cream
 large egg, room temperature
- 1/2 teaspoon pure vanilla extract
- Confectioners' sugar for dusting

- 1. Preheat oven to 350°F. Butter 9-inch round cake pan, line bottom with a round of parchment paper, then lightly butter paper.
- 2. Put butter, coffee, and cocoa in a microwave-safe bowl, cover with plastic wrap, and microwave on HIGH until butter melts, about 2 minutes. Whisk to combine.
- 3. Meanwhile, whisk flour, granulated sugar, baking powder, salt, and baking soda in a large bowl. Beat sour cream with egg and vanilla in a small bowl. Whisk hot cocoa mixture into dry ingredients. Stir in sour cream mixture just to combine; don't overmix. Scrape batter into pan and bake until a toothpick inserted into cake comes out clean, about 35 minutes. Cool cake on a rack for 15 minutes, then unmold, turn it upright, and cool completely. Dust with confectioners' sugar and serve.

Makes 6 servings.

vietnamese-style iced coffee

 cup sweetened condensed milk
 cups strong brewed New Orleans coffee (coffee with chicory)
 Well-chilled ice cubes

Briskly stir the sweetened condensed milk into the chilled coffee until blended. Fill 4 tall glasses with ice and pour in the coffee mixture.

Makes 4 servings.

Cook's Note: Avoid diluted iced coffee by freezing some extra coffee into cubes.



tiramisu rapido

- 1/4 cup coffee liqueur
- ¹/₄ cup very strong coffee
- 6 tablespoons confectioners' sugar8 ladyfingers, crisp Italian style preferred
- 8 ounces mascarpone cheese
- 1/2 cup heavy cream
- 2 teaspoons ground chocolate or sweetened cocoa



- Whisk coffee liqueur, coffee, and 2 tablespoons confectioners' sugar in a glass measuring cup. Pour about 1/₃ cup of mixture over ladyfingers in a shallow bowl, then toss until moistened; set aside.
- Gently beat with a handheld mixer the remaining espresso mixture and the 4 tablespoons confectioners' sugar into the mascarpone until smooth. Take care not to overbeat or it gets grainy. Using the same beaters (no need to clean them), beat cream to soft peaks, then fold it into mascarpone mixture.
- 3. Crumble half the soaked ladyfingers into four parfait or wine glasses. Spoon ¼ cup mascarpone mixture on top; press and spread gently with the back of the spoon to fill the spaces between the ladyfingers. Repeat with remaining ladyfingers and mascarpone.
- Sprinkle ½ teaspoon ground chocolate on top, cover with plastic wrap, and refrigerate for at least 1 hour before serving.

Makes 4 servings.

espresso frappe

- 1 cup strong coffee
- 1 pint vanilla ice cream (2 cups)
- 4 cups ice

Pinch ground cloves Pinch ground cinnamon

Garnish: Whipped cream Caramel sauce Chopped chocolate covered espresso beans Cocoa powder

- Put all the ingredients in a blender and pulse just until the ice breaks up into tiny pieces, small enough to drink with a straw.
- Divide frappe among glasses. Garnish with whipped cream, caramel, cocoa powder or chopped chocolate covered espresso beans as desired. Serve immediately.

Makes 4 to 6 servings.

sour cream-pecan coffee cake

Crumbs:

1 cup granulated sugar ²/₃ cup packed light brown sugar

2 cup pecans, toasted and chopped

- 1/3 cup all-purpose flour
- 2 tablespoons pure vanilla extract
- 2 teaspoons ground cinnamon
- 4 tablespoon unsalted butter, melted

Cake:

- $2^{1}/_{2}$ cups all-purpose flour
- 1 teaspoon baking soda
- ³/4 teaspoon salt
- 1¹/₄ cups sour cream
- 1 tablespoon pure vanilla extract
- 12 tablespoons unsalted butter, softened
- 1¹/₄ cups granulated sugar
- 3 large eggs, room temperature



Heat oven to 350°F. Line bottom of a 9" square cake pan with parchment paper; butter paper and sides of pan.

Crumbs:

Combine sugars, pecans, flour, pure vanilla and cinnamon in a small bowl. Add butter and stir to make moist, coarse crumbs. Set aside.

- Cake:
- Sift flour, baking soda and salt into a medium bowl. Mix sour cream with vanilla in a small bowl. Beat butter and sugar in a large bowl with an electric mixer on medium speed until light, about 5 minutes. Add eggs 1 at a time, beating well after each addition. Add flour mixture in 3 parts, alternating with sour cream mixture in 2 parts, beginning and ending with the flour.
- 2. Spread ²/₃ of the batter in the prepared pan and sprinkle ¹/₂ the crumbs over the top. Spoon the remaining batter in mounds on top, then spread it out evenly. Sprinkle the rest of the crumbs over cake and bake until the top is brown and a toothpick inserted in the center comes out clean, about 1 hour. If the top gets dark, cover with foil and continue to cook until the inside is cooked through. Cool cake in pan on a rack for 20 minutes, then turn it out of the pan, invert and cool.

Makes 1 (9-inch) cake, 8 servings.



All recipes contained herein are provided courtesy of Television Food Network G.P. and shall not be reprinted, copied or redistributed without the prior written consent of Television Food Network, G.P. © 2009 Television Food Network G.P. All rights reserved.

Food Network and the Food Network logo are service marks or trademarks of Television Food Network, G.P. © 2009 Television Food Network, G.P. All rights reserved. Distributed by Koh's Department Stores, Menomone Falls, WI 53051 Made in China • RN #73277



Nice Choice. With thousands of cooking shows under our belts and countless products and recipes tested, we know how to create great stuff for the kitchen. Your instincts were right. This one's a keeper. For ideas and inspiration, watch Food Network and visit us at FoodNetwork.com.

f00

Shop kohls.com/foodnetwork for more great products.