



# Cinnamon Nutmeg Coffee Cake

## ingredients

- 1 pkg. yellow cake mix
- 1 (3-3/4 oz) pkg instant vanilla pudding
- 1 teaspoon vanilla
- 4 eggs
- 1 cup sour cream
- 3/4 cup water
- 1/4 cup olive oil
- 3/4 cup sugar
- 2 tbsp. ceylon cinnamon
- 1 tbsp. nutmeg
- 1 cup finely chopped nuts

## directions

- Heat oven to 350°F.
- In large bowl combine cake mix, pudding mix, vanilla, eggs, sour cream, water and olive oil.
- In separate bowl combine sugar, cinnamon and walnuts.
- Generously grease a large bundt pan.
- Sprinkle part of the sugar mixture in the pan to coat bottom and sides.
- Alternate layers of batter and sugar mixture.
- Bake at 350 deg F for 45-50 minutes.
- Cool in pan for 15 minutes
- Turn pan over onto wire rack to completely cool.
- Wrap in foil and let stand for 2-3 days. (aging improves flavor)

Before serving drizzle with Glaze: Mix 1 cup confectionary sugar, 2 tbsp milk and 1 tsp vanilla)