

Sock It to Me Cake

This mild cinnamon coffee cake is especially good served warm.

- 3 teaspoons cinnamon
- 3 teaspoons brown sugar
- 1 (18 ounce) yellow cake mix, divided
- 1 cup finely chopped pecans
- $\frac{3}{4}$ cup vegetable oil
- 1 cup sour cream
- 2 large eggs, room temperature

1. Preheat oven to 375° F. Grease and flour a tube pan.
2. Blend cinnamon, brown sugar, and 2 tablespoons cake mix in a small bowl. Set aside.
3. With an electric mixer, blend cake mix, oil, sour cream, and eggs in a large mixing bowl.
4. Pour in $\frac{2}{3}$ of the batter into the tube pan, sprinkle it with the cinnamon mixture, and then cover with the rest of the batter.
5. Bake for 45 to 55 minutes until the top is golden brown and a toothpick inserted into the cake comes out clean. Allow cake to cool in pan for about 15 minutes before removing.

Cooking Notes: I compared this recipe with others of the same name found online to determine the amount for the nuts and to fine tune the baking details. This recipe appeared on Duncan Hines cake mix boxes for a while, although that version calls for different amounts of cinnamon (2 teaspoons), brown sugar (2 tablespoons), oil ($\frac{1}{3}$ cup) and eggs (4 large). That version also calls for $\frac{1}{4}$ cup granulated sugar. The uncut cake can be drizzled with a glaze of the following blended well: 1 cup powdered sugar, 1 tablespoon melted butter, 1 teaspoon vanilla, and two tablespoons milk. –Valerie J. Frey

History Notes: This recipe was found in the recipe collection of my paternal grandmother, Arlie Mae Reaves Frey (1917-2000) of Cleveland County, Arkansas (pictured below in 1953). It is assumed that the funny name is a reference to a catchphrase from the 1968-1973 television show, *Laugh In*. This cake is mentioned on page 229 of Anne Byrn's *American Cake* (NY: Rodale, 2016) as one that circulated through Texas and Oklahoma in the late 1960s. –Valerie J. Frey

