

FOR IMMEDIATE RELEASE
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Zebulon woman wins North Carolina Pecan Association Pecan Breakfast Recipe Contest at N.C. State Fair

RALEIGH – The Olive Oil Pecan Streusel Coffee Cake took first place Thursday in the North Carolina Pecan Association Pecan Breakfast Recipe Contest at the N.C. State Fair. Melissa Bently of Zebulon earned \$150 for the winning recipe.

Pecan Praline Breakfast Bread, entered by Melanie Braley of Apex, received second place and \$100. Third place and \$75 went to Chris Westerberg of Cameron for his Spiced Apple and Pecan Butter filled Crepes.

Each recipe had to use at least one cup of pecans which were grown in North Carolina. Recipes were judged on taste, creative use of pecans, appearance and ease of preparation.

The winning recipe follows:

Streusel:

1 ½ cups pecans finely chopped
½ cup packed brown sugar
1 tablespoon cinnamon
½ teaspoon salt

3 teaspoons melted butter

Cake:

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 ¼ cups sugar
3 large eggs
1 tablespoon finely grated lemon zest
1 cup extra-virgin olive oil
2/3 cup sour cream

Glaze:

3 tablespoons butter

3/4 plus two tablespoons confectioner sugar
1 teaspoon vanilla
2 to 3 tablespoons milk

Make the streusel:

1. Heat oven to 350 degrees.
2. Spread pecans on baking sheet and back until toasted, about 5 minutes.
3. Let cool completely.
4. In a large bowl, mix pecans with the brown sugar, cinnamon and salt.
5. Stir in the butter to combine.

Make the cake.

1. Butter and flour a 10-cup Bundt pan.
2. In a medium bowl, whisk the flour with the baking powder and salt.
3. In a large bowl, whisk together the sugar with the eggs and lemon zest until fluffy.
4. Whisk in the oil and sour cream.
5. Fold in the dry ingredients until smooth
6. Pour third of the batter in the pan, and sprinkle half the streusel over the cake.
7. Repeat with half of the remaining batter and all of the remaining streusel.
8. Smooth the top. Bake until edges pull away from the sides, 45 to 50 minutes.
9. Let cool in the pan for 15 minutes, then invert on wire rack.
10. Let cool completely.
11. Heat butter over medium heat, until melted and just golden brown.
12. Transfer to bowl, add confectioner sugar, vanilla and milk until pourable.
13. Drizzle over cake. Let set for 15 minutes.

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