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**Leatha’s Lemon Lovers’ Coffee Cake (Chapter Six)**

For coffee cake:

2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 pound (1 stick) unsalted butter
1/4 cup finely minced lemon zest
1 cup sugar
3 eggs
1 cup sour cream (low-fat is fine)
2 tsp. finely minced lemon herbs (lemon balm, lemon verbena, lemon thyme, lemon mint)

Preheat oven to 350 degrees (325 degrees if using a glass cake pan). Grease a 13-by-9-by-2-inch baking pan well and set aside. Prepare Lemon Pecan Topping and set aside.

Sift together flour, baking powder and baking soda, and set aside. Cream butter with lemon zest and lemon herbs until the butter is soft. Add the sugar and mix well. Add the eggs, one at a time, beating after each addition. Add the dry ingredients alternately with the sour cream, beating only until incorporated. Turn batter into greased pan and smooth the top. Sprinkle evenly with Lemon Nut Topping. Bake for 30 to 45 minutes, until a toothpick inserted into the middle comes out clean. Serve cake while still warm, or cool to room temperature. Makes about 12 servings.

For topping:

5 tablespoons flour
1/4 teaspoon nutmeg
1/4 cup sugar
1/2 cup packed light brown sugar
2 tablespoons cold butter or margarine, cut in 1/2-inch pieces
2 tablespoon grated lemon zest
3/4 cup coarsely chopped pecans or walnuts

Stir together first 4 ingredients. Cut in cold butter or margarine until mixture looks like coarse corn meal. Stir in lemon zest and pecans. Sprinkle evenly on coffee cake batter.