Cinnamon Scented Chocolate Pecan Coffeecake

Streusel

½ cup flour
1/3 cup firmly pack brown sugar
¼ cup butter
½ tsp. ground cinnamon
2 oz. chopped pecans (about ½ cup)

Cake

½ cup butter, softened
½ cup sugar
½ cup firmly packed brown sugar
1 egg
¾ cup buttermilk
1 tsp. vanilla extract
1 ¼ cup all-purpose flour
½ tsp. baking soda
½ tsp. baking powder
½ tsp. salt
1 tsp. ground cinnamon
2 Woodhouse Dark Chocolate Bars (I like the 64% for this)

Preheat oven to 350° Fahrenheit. Butter and flour an 8" square baking pan and set aside.

Make the Streusel first. In a small mixing bowl, combine the flour, brown sugar, and cinnamon. With your fingers, rub the butter into the flour mixture until it is crumbly. Mix in the pecans and set aside.

For the Cake

In a medium mixing bowl, cream the butter and sugars. Whisk in the egg, then the buttermilk. This mixture will probably not be smooth, don't worry.

In a small bowl, combine the rest of the ingredients and stir until evenly mixed. Add the dry ingredients to the wet and mix just until smooth. DO NOT OVERMIX or the cake will be tough.

Spread half the cake batter in the bottom of the baking pan. Place the two chocolate bars over this layer, spacing them evenly, not touching the sides of the baking pan. Spread the rest of the cake batter evenly over the top.

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Bake for about 40 minutes. Let sit for about 10 minutes before cutting into squares. Devour at once. Or test your willpower and have it the next day. It is equally good, but different, served warm or at room temperature (the chocolate is all melty when it is warm).

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