

Sour Cream Coffee Cake

9 x 13 pan, greased

350° about 45 minutes

Batter:

2 eggs beaten
1 cube butter
1 ½ cups sugar
2 cups flour
1 tsp baking powder
½ tsp soda
¼ tsp salt
1 cup sour cream
1 tsp vanilla

In large bowl, cream together butter and sugar.

Add eggs, blending well.

Mix together remaining dry ingredients.

Add small amount flour mixture to creamed mixture alternately with sour cream and vanilla.

Mix well.

Topping:

1 ½ cups chopped walnuts
4 tsp cinnamon
1 cup sugar

In separate bowl, mix sugar, cinnamon and nuts.

Pour half the batter into the greased pan. Sprinkle with half the topping mixture.

Add remaining batter and rest of topping. Bake as directed.

Note: May be baked in a greased Bundt pan.