

Sour Cream Coffee Cake

*½ cup of butter (1 stick)
1 cup of sugar
2 eggs
2 cups of flour
1 tsp baking soda
1 1/2 tsp baking powder
pinch of salt
1 tsp vanilla
1 cup sour cream*

Cream butter and sugar and eggs; add all the rest of the ingredients and beat well. Pour half of this batter into a well-greased cake tin.

*Filling: ½ cup of sugar
¾ cup chopped nuts
2 tsp. cinnamon*

Mix this together well in a small separate bowl. Sprinkle half of this mixture on the top of the batter in the greased pan. Then add the rest of the batter and sprinkle remaining mixture on top.

Bake @ 350 degrees for 45 to 50 minutes.