

# Sour Cream Coffee Cake

A Recipe from Donna given to KC Coake and posted on realcoake.com

**Servings:** 9 Large or 12 Medium Pieces

**Prep & Cook Time:** 1 hour

## Ingredients:

For Cake:

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup sour cream

For Topping

- 3/4 cup chopped nuts (I usually use pecans)
- 1/3 cup sugar
- 1 1/2 teaspoons cinnamon

## Directions:

1. Grease and flour a 9" pan. Preheat oven to 350 degrees.
2. Cream butter. Add sugar, eggs and vanilla. Cream until light and fluffy.
3. Add sifted dry ingredients alternating with sour cream.
4. Pour half of batter into prepared pan. Sprinkle with half the topping.
5. Spread remaining batter on top and sprinkle with remaining topping.
6. Bake 45-50 minutes.
7. Enjoy!

