

Sour Cream Coffee Cake

LAYER 1

- 1 c. soft butter
- 2 c. sugar
- 2 eggs
- 1 c. sour cream
- ½ t. vanilla
- 2 c. flour
- 1 t. baking powder
- ¼ t. salt (optional)

LAYER 2

- 4 t. sugar
- 1 t. cinnamon
- 1 c. nuts (optional)

1. Mix butter and sugar.
2. Add eggs one at a time
3. Add sour cream & vanilla
4. Sift together layer one dry ingredients
5. Fold dry ingredients into mixture
6. Grease & flour a 9x13 (or Bundt) pan
7. Pour/Drop ½ batter into pan
8. Mix together layer 2 ingredients
9. Sprinkle ½ evenly over the batter in the pan.
10. Drop/Pour remaining batter
11. Top with remaining sugar mix
12. Bake at 350° for 45-50 minutes

