

RICH COFFEE CAKE

Rosalie Bottino

COFFEE CAKE

1 c. butter, softened
1 ¾ c. sugar
2 eggs
2 c. all purpose flour

1 ½ tsp. baking powder
½ tsp. salt
1 c. (8 oz.) sour cream
1 tsp. vanilla extract

Preheat oven to 350°F. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder and salt. Combine sour cream and vanilla; add to creamed mixture alternately with dry ingredients, just until combined. Combine the topping ingredients; sprinkle half of the topping into a greased and floured 10-inch tube pan. Spoon half of the batter over topping; sprinkle with remaining topping. Top with remaining batter. Bake 60-70 minutes or until a toothpick inserted in center comes out clean. Cool 10 minutes before removing from pan to a wire rack.

TOPPING

1 c. chopped pecans
2 T. sugar

1 tsp. ground cinnamon