



Sour Cream Coffee Cake

Ingredients

Cake Ingredients:

- 1/2 cup (1 stick) butter, room temperature
- 1 cup sugar
- 2 eggs
- 2 cups flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- 12 oz. sour cream or low-fat sour cream
- 1 tsp. pure vanilla extract

Topping Ingredients:

- 1 tsp. cinnamon
- 1/4 cup sugar
- 1/4 cup brown sugar
- 1 cup chopped pecans or walnuts (optional)

Directions

In a mixer, with the paddle attachment, mix together butter and sugar until smooth. Add eggs to the mixture, one at a time, beating well after each addition.

In a separate bowl, sift and stir the flour, baking soda, baking powder, and salt. Add the dry ingredients to the creamed mixture alternately with sour cream and vanilla. Mix until combined.

Pour half of the batter into a greased 9"x13" baking pan or your favorite bunt cake pan. Sprinkle half of the topping. Add the remainder of the batter and sprinkle with the remaining topping.

Bake at 350 degrees for 30-35 minutes, until a toothpick inserted in the middle of the cake comes out clean.