

SBY Holiday Recipes

Nan's Sour Cream Coffee Cake

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Nan's Sour Cream Coffee Cake:

1. Cream the soft butter with the back of a mixing spoon
2. Mix in the sugar, then add the eggs, sour cream, and vanilla
3. Sift together the flour, baking powder, baking soda, and salt
4. Add flour mixture all at once to cream mixture, batter will be stiff
5. Spoon half of the batter into a greased tubular pan and spread evenly
6. Sprinkle 1/2 of nut mixture on top of batter
7. Add the rest of the batter and top with remaining nut mixture
8. Bake at 350 F for 45 minutes
9. Cool in pan for 10 minutes

BAKE TIME: 1.5 HOURS
SERVES: 8-10

Ingredients:

- 1 STICK OF BUTTER (ROOM TEMP)
- 1 CUP OF SUGAR
- 2 EGGS
- 1 CUP OF SOUR CREAM
- 1 TSP OF VANILLA
- 2 CUPS OF FLOUR
- 1 TSP OF BAKING POWDER
- 1 TSP BAKING SODA
- 1/4 TSP SALT

NUT MIXTURE:

- 1/2 CUP OF CHOPPED WALNUTS
- 1/4 CUP OF SUGAR
- 1 TSP OF CINNAMON