
Budapest Coffee Cake

Marjie Haas - Maryland

North American Potpourri - Autism Directory Service, Inc - 1993

CAKE BATTER

3 cups sifted flour

1 1/2 teaspoons baking powder

1 1/2 teaspoons baking soda

1/2 teaspoon salt

3/4 cup butter

2 teaspoons vanilla

1 1/2 cups sugar

3 eggs

2 cups sour cream

NUT FILLING

3/4 cup firmly packed dark brown sugar

1 tablespoon cinnamon

1 tablespoon powdered unsweetened cocoa

2 to 3 tablespoons chocolate chips

1 cup pecans, finely chopped

In a small bowl, stir the brown sugar, cinnamon and cocoa to mix thoroughly. Stir in the chocolate chips and nuts. Set aside.

Preheat the oven to 375 degrees. Grease a ten-inch Bundt pan.

In the large bowl of an electric mixer, cream the butter. Add the vanilla and sugar. Beat for 2 minutes. Add the eggs individually, beating until fully incorporated. Beat on HIGH speed until the mixture is light and creamy.

In a bowl, combine the dry ingredients. On lowest speed, add the dry ingredients in three additions and the sour cream in two additions, continuing to scrape the bowl as needed and only beating until smooth after each addition.

Spread a thin layer of batter in the bottom of the Bundt pan. Sprinkle very generously with 1/3 of the nut filling. Continue making layers (four layers of batter and three layers of filling). The top layer should be batter. (NOTE: It will take a little bit of patience to spread the batter thin.)

Bake for 50 to 60 minutes or until a cake tester comes out dry. Be sure that the cake is done.

Breads, Muffins

Per Serving (excluding unknown items): 7748 Calories; 459g Fat (50.9% calories from fat); 98g Protein; 897g Carbohydrate; 48g Dietary Fiber; 1213mg Cholesterol; 5607mg Sodium. Exchanges: 19 Grain(Starch); 3 Lean Meat; 1 1/2 Non-Fat Milk; 89 Fat; 39 Other Carbohydrates.