
Cinnamon Sour Cream Coffee Cake

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 cup butter or margarine
1 1/4 cups sugar
2 eggs
1 cup sour cream
2 cups all-purpose flour, sifted
1/2 teaspoon baking soda
1 1/2 teaspoons baking powder
1 teaspoon vanilla
3/4 cup finely chopped walnuts
1 teaspoon cinnamon
1/3 cup brown sugar

In the large bowl of an electric mixer, combine the butter, sugar and eggs. Beat until the mixture is light and fluffy. Blend in the sour cream. Sift the flour again with the baking soda and baking powder into the creamed mixture. Add the vanilla. Blend well.

In a bowl, combine the chopped nuts, cinnamon and brown sugar. Sprinkle half of the cinnamon-nut mixture in the bottom of a well-greased and floured nine-inch tube pan. Spoon in half of the batter. Sprinkle the other half of the cinnamon-nut mixture over the batter. Add the rest of the batter.

Place in a cold oven. Set the temperature at 350 degrees and bake for 55 minutes.

Yield: 10 to 12 servings

Breads, Muffins

Per Serving (excluding unknown items): 4346 Calories; 245g Fat (50.0% calories from fat); 48g Protein; 502g Carbohydrate; 8g Dietary Fiber; 1023mg Cholesterol; 3523mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 47 Fat; 20 Other Carbohydrates.