

Jewish Coffee Cake

Mary Strobe - Ballwin, MO
Treasure Classics - National LP Gas Association - 1985

Yield: 20 to 24 servings

BATTER

2 cups sifted flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 stick + 1-1/2 tablespoons butter
1 cup sugar
2 eggs
2 teaspoons vanilla
1/2 pint + 2 tablespoons sour cream
FILLING and TOPPING
1/3 cup white sugar
3 tablespoons flour
3 tablespoons butter
1 1/2 teaspoons cinnamon
3/4 cup chopped pecans

Preparation Time: 30 minutes

Bake Time: 1 hour

For the batter: In a bowl, sift the flour, baking powder, baking soda and salt. Beat the butter until soft and creamy. Add the sugar and eggs. Beat well. Add the dry ingredients alternately with the sour cream. Beat well.

For the filling: In a bowl, mix the sugar, flour, butter, cinnamon and pecans. Beat well together. Layer alternately the cake and filling in an 11x4-1/2x2-3/4 inch greased and floured pan.

Bake at 350 degrees for one hour.

Leave enough filling for the top and press lightly. You can also use two smaller bread type pans if you cannot find the long pan.

Per Serving (excluding unknown items): 3841 Calories; 223g Fat (51.6% calories from fat); 51g Protein; 422g Carbohydrate; 16g Dietary Fiber; 817mg Cholesterol; 4310mg Sodium. Exchanges: 14 Grain(Starch); 2 Lean Meat; 1/2 Non-Fat Milk; 42 1/2 Fat; 13 1/2 Other Carbohydrates.