

Overnight Coffee Cake

Edith H Ballew

Silverdale Chamber Of Commerce Favorite Recipes - 1991

*2/3 cup margarine
1 cup white sugar
1 cup brown sugar
2 eggs
1 cup buttermilk
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
TOPPING
1/2 cup brown sugar
1/2 teaspoon nutmeg
1/2 cup chopped nuts*

In a bowl, cream the margarine, white sugar and brown sugar. Add the eggs, buttermilk, flour, baking powder, baking soda, and cinnamon.

Turn the batter into a 9x13-inch pan.

In a bowl, mix the brown sugar, nutmeg and chopped nuts. Sprinkle over the top of the batter in the pan.

Refrigerate overnight.

Bake at 350 degrees for 35 minutes.

Can be served with whipped cream.

Per Serving (excluding unknown items): 3499 Calories; 175g Fat (44.3% calories from fat); 60g Protein; 435g Carbohydrate; 16g Dietary Fiber; 433mg Cholesterol; 3649mg Sodium. Exchanges: 13 1/2 Grain(Starch); 3 Lean Meat; 1 Non-Fat Milk; 32 Fat; 14 Other Carbohydrates.