

Sour Cream Coffee Cake II

Dori Ferrara

The Church of St. Michael and St. George - St. Louis, MO - 1980

*1/2 pint sour cream
1 teaspoon baking soda
1/4 pound butter
3/4 cup sugar
1 teaspoon vanilla
2 eggs
1 1/2 cups flour
1 1/2 teaspoons baking
powder
pinch salt
TOPPING*

*1/4 cup chopped walnuts
1/4 cup brown sugar
1/4 teaspoon cinnamon*

In a bowl, mix the sour cream and baking soda. Set aside for one hour. Stir before adding to batter.

In a bowl, cream the butter and sugar. Add the vanilla, eggs and sour cream mixture..

Add the flour, baking powder and salt.

In a bowl, mix the walnuts, brown sugar and cinnamon for the topping.

Pour the cake batter into a nine-inch pan. Add the topping. Cut into the batter with a knife so it spreads throughout the cake.

Bake for 50 minutes at 350 degrees.

Per Serving (excluding unknown items): 3061 Calories; 170g Fat (49.2% calories from fat); 48g Protein; 346g Carbohydrate; 7g Dietary Fiber; 775mg Cholesterol; 3210mg Sodium. Exchanges: 9 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 32 Fat; 12 1/2 Other Carbohydrates.