

Streusel Coffee Cake

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1/2 cup margarine
1 teaspoon vanilla
1 cup sugar
2 eggs
2 cups flour
1 heaping teaspoon baking
powderr
1 level teaspoon baking
soda
1/2 teaspoon salt
1/2 pint sour cream
TOPPING
2 tablespoons margarine
1/2 cup sugar
1 1/2 teaspoons cinnamon
1/2 cup nuts*

In a bowl, blend together the margarine, vanilla, sugar and eggs.

In a bowl, sift together the flour, baking powder, baking soda and salt. Add half of the flour mixture to the egg mixture. Beat for 2 minutes. Add the remaining half of the flour mixture to the egg mixture. Beat well. Add the sour cream.

Make the topping: In a bowl, mix the margarine, sugar, cinnamon and nuts. Cut in with two knives.

Spread half of the batter into a tube pan. Sprinkle the topping over the mixture, saving two or three tablespoons for topping. Spread the remaining batter into the tube pan.

Top with the remaining topping.

Bake in the oven at 350 degrees for 45 minutes.

Per Serving (excluding unknown items): 4186 Calories; 214g Fat (45.4% calories from fat); 59g Protein; 521g Carbohydrate; 16g Dietary Fiber; 526mg Cholesterol; 3936mg Sodium. Exchanges: 13 1/2 Grain(Starch); 3 Lean Meat; 1/2 Non-Fat Milk; 40 Fat; 20 Other Carbohydrates.