

Coffee Cake

Ann ethridge

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1/2 cup shortening
1 teaspoon vanilla
2 cups sifted flour
1 teaspoon baking soda
6 tablespoons butter
2 teaspoons cinnamon
3/4 cup sugar
3 eggs
1 teaspoon baking powder
1/2 pint sour cream
1 cup brown sugar
1 cup chopped pecans*

Preheat the oven to 350 degrees.

In a bowl, cream the shortening and sugar. Add the vanilla. Add the eggs one at a time.

In a bowl, sift the dry ingredients together. Add to the creamed mixture alternately with the sour cream.

Spread half of the batter in a greased and floured tube pan.

In a bowl, cream the butter, brown sugar and cinnamon. Add the nuts and mix well. Sprinkle half of the nut mixture over the batter in the pan. Cover with the remaining batter. Top with the remaining nut mixture.

Bake about 50 minutes.

(You may bake in two layers with the nut mixture on top - or in a nine-inch square pan layered as directed for the tube pan.)

Per Serving (excluding unknown items): 5014 Calories; 317g Fat (55.8% calories from fat); 60g Protein; 505g Carbohydrate; 18g Dietary Fiber; 924mg Cholesterol; 2846mg Sodium. Exchanges: 13 Grain(Starch); 3 Lean Meat; 1/2 Non-Fat Milk; 60 1/2 Fat; 19 1/2 Other Carbohydrates.