

Moms Coffee Cake (Swedish)

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Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

TOPPING:

1 cup flour
1/2 cup sugar
1/4 cup butter

BATTER

1 stick butter
1 cup sugar
2 eggs
2 cups flour
1 teaspoon baking powder
1 teaspoon vanilla
1 cup sour cream

ICING

1/4 cup hot milk
1/2 teaspoon vanilla
3/4 box powdered sugar

Preheat the oven to 350 degrees.

In a bowl, crumble together the flour, sugar and butter. Set aside.

In a bowl, combine the butter, sugar, eggs, flour, baking powder, vanilla and sour cream. Mix well (like a cake).

Grease and flour the bottom and sides of a cake pan. Spread the batter evenly in the bottom of the pan.

Sprinkle the topping over the batter.

Bake for 20 minutes.

In a bowl, mix together the hot milk, vanilla and powdered sugar. Pour over the cake.

Per Serving (excluding unknown items): 4795 Calories; 202g Fat (37.6% calories from fat); 62g Protein; 692g Carbohydrate; 11g Dietary Fiber; 907mg Cholesterol; 2196mg Sodium. Exchanges: 19 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 38 1/2 Fat; 26 Other Carbohydrates.