

# New England Sour Cream Coffee Cake

Mrs Paul Nelson

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

*1/2 cup butter*  
*2 eggs*  
*1 teaspoon baking powder*  
*1/4 teaspoon salt*  
*1 teaspoon vanilla*  
*1 cup sugar*  
*2 cups flour*  
*1 teaspoon baking soda*  
*1 cup + 2 teaspoons sour cream*  
**NUT TOPPING**  
*1/2 cup nutmeats, chopped*  
*1/4 cup sugar*  
*1 teaspoon cinnamon*  
*15 maraschino cherries, cut up*

Preheat the oven to 350 degrees.

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

In a bowl, mix together the baking powder, salt, flour and baking soda. Sift the mixture. Add to the butter mixture alternating with the sour cream and vanilla.

Make the topping: In a bowl, mix the nutmeats, sugar and cinnamon. Set aside.

Place half of the batter into a greased ten-inch tube pan. Sprinkle with half of the nut mixture. Place one-half of the cherries over the nut mixture. Spread the last half of the batter over the cherries. Sprinkle the remaining nut mixture. Add the remaining cherries on the top.

Bake for 45 minutes.

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Per Serving (excluding unknown items): 7737 Calories; 160g Fat (18.2% calories from fat); 54g Protein; 1567g Carbohydrate; 42g Dietary Fiber; 774mg Cholesterol; 5301mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 29 Fat; 92 1/2 Other Carbohydrates.