

Sandlapper Coffee Cake

May B Sharp - Sumter, SC

Treasure Classics - National LP Gas Association - 1985

Yield: 5 to 7 round loaves

*1/2 cup butter
1 cup plain flour
1 cup brown sugar
4 teaspoons cinnamon
4 cups self-rising flour
1 teaspoon baking soda
1 cup butter
2 packages (8 ounce ea)
cream cheese
2 1/2 cups sugar
4 eggs
2 teaspoons vanilla
1 cup milk
1 cup nuts*

Preparation Time: 20 minutes

Bake Time: 30 minutes

In a bowl, cut the butter, plain flour, brown sugar and cinnamon together. Set aside.

In a bowl, sift together the flour and baking soda.

In a bowl, cream the butter and cream cheese. Add the sugar, eggs and vanilla. Add the flour and milk.

Grease five to seven 8-1/2 inch round aluminum pans.

Pour the batter into the pans and sprinkle with the crumb mixture and nuts.

Bake in a 350 degree ovens for 30 minutes.

Per Serving (excluding unknown items): 9680 Calories; 551g Fat (50.4% calories from fat); 145g Protein; 1077g Carbohydrate; 35g Dietary Fiber; 2135mg Cholesterol; 12269mg Sodium. Exchanges: 27 Grain(Starch); 11 Lean Meat; 1 Non-Fat Milk; 103 Fat; 43 Other Carbohydrates.