

Sour Cream Coffee Cake

Mrs Donald B Reidel

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

*3 cups flour
1/2 teaspoon salt
3/4 cup butter
3 eggs
1 pint sour cream
2 teaspoons cinnamon
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 1/2 cups sugar
2 teaspoons vanilla
3/4 cup packed light brown sugar
1 cup chopped walnuts
FROSTING
1 1/2 cups powdered sugar
small amount water
1/2 teaspoon vanilla*

Preheat the oven to 350 degrees.

In a bowl, mix together the flour, salt, baking powder and baking soda. Set aside.

In a mixer, cream the butter. Gradually add the sugar. Beat well. Add the eggs, one at a time, beating well.

Add the vanilla and flour mixture alternately with the sour cream, mixing until smooth.

In a bowl, mix the brown sugar, cinnamon and chopped walnuts.

Place one-third of the batter in a greased tube pan. Sprinkle with one-third of the nut mixture. Repeat the layers until all the ingredients are used.

Bake for one hour or until done.

Make the frosting: In a bowl, mix the powdered sugar, water and vanilla. Mix well.

Let stand on a rack for 5 minutes, then turn upside down and drizzle frosting over the top.

Per Serving (excluding unknown items): 7079 Calories; 324g Fat (40.4% calories from fat); 104g Protein; 970g Carbohydrate; 20g Dietary Fiber; 1213mg Cholesterol; 5624mg Sodium. Exchanges: 20 Grain(Starch); 6 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 60 Fat; 43 Other Carbohydrates.