
Bohemian Coffee Cake

Home Cookin - Junior League of Wichita Falls, TX - 1976

CAKE

2 1/2 cups flour
1 cup brown sugar
1 cup sugar
1 cup Wesson oil
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon baking soda
2 eggs
1 teaspoon vanilla
1 cup buttermilk
1 cup chopped nuts
1 cup coconut

FROSTING

1 package (8 ounce) cream cheese
1/4 cup margarine
2 cups powdered sugar
1 cup chopped nuts
1 teaspoon vanilla

Make the frosting: In a bowl, mix the cream cheese and margarine. Add the powdered sugar, nuts and vanilla. Mix well. Set aside.

In a bowl, combine all of the cake ingredients. Mix well.

Pour the batter into a greased and floured tube or Bundt pan.

Bake at 350 degrees for one hour.

Cool and frost.

Yield: 12 slices

Breads, Muffins

Per Serving (excluding unknown items): 6932 Calories; 329g Fat (41.7% calories from fat); 121g Protein; 916g Carbohydrate; 46g Dietary Fiber; 687mg Cholesterol; 5121mg Sodium. Exchanges: 20 Grain(Starch); 9 1/2 Lean Meat; 1 Fruit; 1 Non-Fat Milk; 59 Fat; 39 Other Carbohydrates.