
Cinnamon Sour Cream Coffee Cake II

Annika Miko - Washington

North American Potpourri - Autism Directory Service, Inc - 1993

1 cup butter
1 1/4 cups sugar
2 eggs
1 cup sour cream
2 cups flour
1/2 teaspoon baking soda
1 1/2 teaspoons baking powder
1 teaspoon vanilla
TOPPING
3/4 cup finely chopped walnuts
1 1/2 teaspoons cinnamon
3 tablespoons sugar

Begin with a cold oven.

In the large bowl of an electric mixer, combine the butter, sugar and eggs until light and fluffy. Blend in the sour cream.

Sift the flour, baking soda and baking powder into the creamed mixture. Add the vanilla. Blend well.

Make the topping: In a bowl, mix together the walnuts, cinnamon and sugar.

Spoon one-half of the batter into a buttered and floured angel food pan. Sprinkle 1/2 of the cinnamon and nut mixture over the top. Spoon the remaining batter evenly over the topping. Sprinkle the remaining topping mixture on top.

Place the cake pan into a COLD oven. Bake at 350 degrees for 55 minutes.

Breads, Muffins

Per Serving (excluding unknown items): 4315 Calories; 245g Fat (50.4% calories from fat); 48g Protein; 494g Carbohydrate; 9g Dietary Fiber; 1023mg Cholesterol; 3505mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 47 Fat; 19 1/2 Other Carbohydrates.