

Coffee Nut Cake

Canadian Mennonite Cookbook - 1974

1/3 cup butter
2 eggs
2 teaspoons baking powder
1 teaspoon vanilla
1 cup sugar
1 3/4 cups flour
1/2 cup milk
1/4 cup brown sugar
1/2 cup chopped walnuts
1 teaspoon cinnamon
1 tablespoon flour
1 tablespoon butter, melted

Preheat the oven to 350 degrees.

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

In a bowl, sift the baking powder and flour. Mix well. Add alternately with the milk. Add the vanilla.

Spread half of the mixture in a shallow cake pan.

Make a filling of the brown sugar, walnuts, cinnamon, flour and butter. Mix thoroughly. Spread one-half of the filling over the batter in the cake pan. Add the rest of the batter and spread the remainder of the filling over the top.

Bake for 30 minutes.

Per Serving (excluding unknown items): 2999 Calories; 124g Fat (36.6% calories from fat); 56g Protein; 427g Carbohydrate; 11g Dietary Fiber; 636mg Cholesterol; 1932mg Sodium. Exchanges: 12 Grain(Starch); 3 1/2 Lean Meat; 1/2 Non-Fat Milk; 22 Fat; 16 Other Carbohydrates.