

French Coffee Cake

Julie Gawle

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1/2 pound butter
2 teaspoons vanilla
2 cups sugar
4 eggs
4 cups flour
2 teaspoons baking powder
2 teaspoons baking soda
2 cups sour cream*

FILLING

*1 1/2 squares chocolate,
shaved
1/4 cup sugar
1/4 cup nuts, chopped fine*

In a bowl, cream the butter. Add the vanilla and sugar. Cream again. Add the eggs, one at a time, beating after each addition.

In a bowl, mix the flour, baking powder and the baking soda. Mix and sift. Add alternately with the sour cream to the creamed mixture.

Pour some batter into a greased and floured baking pan. Sprinkle with filling mix and spread with a knife. Continue to add batter and filling layers until all is used.

Bake in a 350 degree oven for one hour or until done.

Per Serving (excluding unknown items): 6934 Calories; 340g Fat (43.6% calories from fat); 101g Protein; 890g Carbohydrate; 20g Dietary Fiber; 1549mg Cholesterol; 5918mg Sodium. Exchanges: 25 1/2 Grain(Starch); 4 Lean Meat; 1 1/2 Non-Fat Milk; 64 Fat; 32 Other Carbohydrates.