

Level: Easy Prep Time: 20 minutes

Serves: 20 to 25 Cooking Time: 35 to 40 minutes

1 cup (2 blocks) butter or margarine

 $1\frac{1}{4}$ cups white granulated sugar

2 eggs, beaten

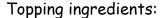
1 tsp. vanilla

2 cups flour

1 tsp. baking powder

1 tsp. baking soda

1 cup sour cream



½ cup white granulated sugar

1 tsp. cinnamon

 $\frac{1}{2}$ cup walnuts, finely chopped



- 1. Grease a 9x13 pan with Pam Spray or butter. Preheat oven to 325 degrees.
- 2. In a small bowl, mix the topping ingredients and set aside for later.
- 3. In a large bowl, cream butter and sugar until combined. Add eggs and vanilla to butter mixture and mix well.
- 4. In another bowl, sift the dry ingredients: the flour, baking powder and baking soda.
- 5. Add 1/3 of the dry ingredients to the butter mixture and mix. Add 1/3 of the sour cream to the butter mixture and mix. Add remaining dry ingredients and sour cream a third at a time alternating and mixing until all are mixed with the butter mixture. Batter will be thick and lumpy.
- 6. Pour half of the batter into the greased pan and spread evenly. Sprinkle about a third of the topping mixture evenly onto the batter.
- 7. Pour the other half of the batter into the pan and spread evenly. Sprinkle the remaining topping mixture on the top.
- 8. Bake for 35 to 40 minutes, or until a toothpick inserted in the center of the cake comes out clean.