

Sour Cream Coffee Cake (from scratch)

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

Topping ingredients:

$\frac{1}{4}$ 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.