

# Sour Cream Coffee Cake

Claressa Donnelly #3 School

3/4 cup butter or margarine, softened  
1 1/2 cups sugar  
3 eggs  
1 1/2 tsp vanilla  
3 cups all-purpose flour  
1 1/2 tsp. baking powder  
1 1/2 tsp. baking soda  
1/4 tsp. Salt  
1 1/2 cups dairy sour cream

**Filling:** Mix 1/2 cup brown sugar  
1/2 chopped nuts  
1 1/2 tsp. cinnamon

- For tube pan, spread 1/3 batter (2 cups) in pan & sprinkle 4/3 of filling (repeat 2 times)
- For loaf pans, spread 1/4 batter (1 1/2 cups) in each pan & sprinkle 1/4 filling-repeat.

Heat oven to 350°. Grease tube, bundt, or 2 loaf pans.

Combine butter, sugar, eggs, & vanilla in large mixer bowl. Beat on medium speed 2 minutes. Mix in flour, baking powder, soda, & salt alternately with sour cream.

Bake about 60 minutes or until wooden pick comes out clean. Cool slightly before removing.