

Cinnamon Coffee Cake

I used my Bundt pan for this recipe. The cake has an excellent texture and old-fashioned, streusel-topped flavor.

1 cup butter softened
2 cups sugar
2 tsp. vanilla extract
4 eggs
3 cups all-purpose flour
2 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
2 cups (16 ounces) sour cream

STREUSEL TOPPING

3/4 cup sugar
2 Tb. ground cinnamon
1/2 cup chopped walnuts



In a large mixing bowl, cream butter and sugar until fluffy.

Add vanilla.

Add eggs, one at a time, beating well after each addition.

Combine flour, baking powder, soda and salt, add alternately with sour cream, beating just enough after each addition to keep batter smooth.

Spoon 1/3 of batter into a greased 10-inch tube pan.

Combine streusel topping of sugar, cinnamon, and nuts; sprinkle 1/3 over batter in pan.

Repeat layers two more times.

Bake at 350 degrees for 70 minutes or until cake tests done.

Cool for 10 minutes.

Remove from pan to a wire rack to cool completely.

Yield: 16-20 servings.

Note: You must use a pan that has a hole in the middle. The batter is too thick and will not bake in the middle. When using the Bundt Pan; start with the streusel topping in pan first. Then layer the cake and streusel topping. The Bundt cake is always inverted.