

BREAD

Peg's Coffee Cake



History: Peg Ostrem was a very funny friend of Grandma. They taught together!

INGREDIENTS

1 C - butter
1 C - sugar
2 eggs
1 T - vanilla
2 C - flour
1 tsp - baking soda
2 tsp - baking powder
1 C - sour cream
 $\frac{3}{4}$ C - brown sugar
1 C - walnut, chopped
2 tsp - cinnamon

MAKES

1 large bundt cake

DIRECTIONS

In greased bundt pan, place alternating layers by thirds of brown sugar mix and two layers of batter inbetween.

Stir and create swirls with a "silver knife." (Peg's words)

Bake at 325° for 40-45 minutes.

Cool for 10 minutes. With hot pad, pick up cake pan and gently shake from side to side. Thumping indicates cake is loose and ready to invert. Loosen cake around the sides, invert on cooling rack, remove pan and cool.

Summer 2010: "Kids loved this. It disappeared rapidly. It's a very moist and great coffeecake. It freezes beautifully. Wrap in plastic then aluminum foil to freeze. Take out early the day you want to serve it.