

SOUR CREAM COFFEE CAKE

From the kitchen of Mary C. Plona

Category: CAKE

Preparation time: 1 hr

Servings: 8-12

Ingredients

- 2 sticks Margarine
- 1 1/4 cups Sugar
- 2 Eggs
- 1 cup Sour Cream
- 1 tsp. Vanilla
- 2 cups Flour, 1 tsp Baking Powder
- 1/2 tsp. Soda
- 1/2 tsp. Salt
- NUT MIXTURE - MIX WELL
- 3/4 cups chopped Nuts
- 4 tbsp. Sugar
- 1 tsp. Cinnamon

Instructions

Cream margarine & sugar. Add eggs & vanilla. Alternate dry ingredients with sour cream. Grease & flour tube or bundt pan. Place 1/3 of batter in pan, then 1/2 of nut mixture, then 1/3 batter, then remainder of nut mixture. Finish with remainder of batter. Bake @ 350F for 45 min. Sprinkle with confectionary sugar as desired.

