

# Sour Cream Coffee Cake

8 - 10 servings

## INGREDIENTS

¼ lb butter  
1 cup sugar  
1 egg, well beaten  
1 ½ cups sifted flour  
1 tsp salt  
1 cup sour cream mixed with 1  
tsp of baking soda  
1 tsp vanilla extract  
1 ½ tsp baking powder  
1 tsp salt

## TOPPING

¼ cup dark brown sugar  
1 tsp cinnamon  
4 Tbsp chopped walnuts



## DIRECTIONS

1. Cream butter with sugar
2. Add beaten egg
3. Add flour, baking powder, and salt gradually on number 1 speed
4. Add sour cream, baking soda, vanilla extract at same speed
5. Place half the batter in a greased and sugared 8x8x2 cake pan
6. Sprinkle half the topping over the batter.
7. Add the other half of batter and then the remaining topping.
8. Bake in oven at 350 for 50 minutes