

DELICIOUS SOUR-CREAM COFFEE CAKE WITH CINNAMON WALNUT TOPPING

Note: All of the ingredients should be at room temperature

CAKE

- 1 cup (2 sticks) unsalted butter at room temperature
- 3 cups all-purpose flour (spooned and leveled)
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 1 cup sour cream
- ½ teaspoon baking soda
- 1½ cups sugar
- 3 large eggs, ROOM TEMPERATURE
- 2 teaspoons vanilla extract

CINNAMON WALNUT TOPPING

- ¾ cup chopped walnuts
- ¾ cup sugar
- 2 teaspoons cinnamon
- Stir together in a small bowl

1. Preheat oven to 350.
2. Spray a 9" nonstick tube pan, generously, with Pam and flour.
3. In a medium bowl, whisk together flour, baking powder and salt;set aside.
4. In a small bowl, whisk together sour cream and soda.
5. With an electric mixer, beat butter, sugar, eggs and vanilla on high speed until light and fluffy, about 5 minutes.
6. With mixer on low speed, add flour mixture in three additions alternately with the sour cream mixture in two, beginning and ending with flour. Mix until just moistened.
7. Spread a third of batter in the pan; sprinkle with a third of the topping. Repeat twice, ending with the topping.
8. Bake until a cake tester inserted in the center comes out with a few moist crumbs, 60 to 70 minutes.
9. Cool in pan 30 minutes. Turn out of pan; cool top side up, on a baking rack.

Please let me know if you and others enjoy this delicious cake.

**Love,
Dorothy**