



KATIE'S SOUR CREAM COFFEE CAKE

INGREDIENTS

Cake:

1 cup butter
2 cups sugar
2 eggs
1 cup sour cream
½ tsp vanilla
2 cups less 4 Tbsp flour
1 tsp baking powder
¼ tsp salt (use only if you use unsalted butter)

Topping:

½ cup brown sugar
½ tsp cinnamon
½ cup chopped pecans



Preheat oven to 350 degrees. Grease and flour tube pan.

Cream together first 3 ingredients, add sour cream and vanilla blended on lowest speed. Then fold in dry ingredients by hand.

Place ½ the batter in the greased & floured tube pan. Sprinkle about ½ the topping then top with remaining batter and sprinkle top with the rest of the topping.

Bake at 350 degrees for 55 minutes