

coffee cake



1 1/2 cups sugar

3 eggs

1 1/2 sticks butter

2 tsp vanilla

1 1/4 cup sour cream

1/2 tsp baking soda

1 1/2 Tbsp baking powder

1 tsp salt

2 1/2 cups unbleached flour (minus 2 tbsp)

Streusel

1/4 cup brown sugar

1/2 cup flour

3 Tbsp butter cut

2 tsp cinnamon

3/4 cup chopped walnuts (can omit)

This lovely coffee cake has never failed me. The only debate my family has is making it with or without the walnuts! Moist and delicious you will never buy a box or store cake again!

In a bowl beat butter and sugar until creamy, add vanilla and eggs one at a time. Mix well the sour cream.

Sift dry ingredients and set aside then make streusel. Once you add the flour the batter will puff up so you will want to be able to put the cake together quickly.

Slowly add dry ingredients to the batter and just mix until blended. Spray bundt pan and put half batter into pan. Sprinkle $\frac{3}{4}$ cups of streusel onto cake and then top with remaining batter. Drizzle glaze when cake cools— $\frac{1}{2}$ cup of confectionery sugar with 2 Tbsp vanilla.

Bake 350 F 50-60 minutes