

SOUR CREAM COFFEE CAKE

WTRE Recipe of the Week

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INGREDIENTS

Cake Batter

- ½ cup butter (1 stick)
- 1 cup sugar
- 2 eggs
- 2 cups sifted flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- ½ tsp. salt
- 1 pkg. (8 oz.) sour cream
- 1 tsp. vanilla extract

Nut Topping

- ⅓ cup brown sugar (firmly packed)
- ¼ cup white sugar
- 1 tsp. ground cinnamon
- 1 cup pecans (chopped)

INSTRUCTIONS

- 1. Preparation:** Preheat oven to 325°F (165°C). Grease a 9x9-inch baking pan.
- 2. Make Topping:** In a small bowl, combine brown sugar, white sugar, cinnamon, and chopped pecans. Set aside.
- 3. Cream Butter:** Cream together butter and sugar until smooth. Add eggs one at a time, beating well after each addition.
- 4. Sift Dry Ingredients:** Sift flour, baking soda, baking powder, and salt together.
- 5. Mix Batter:** Add dry ingredients to creamed mixture alternately with sour cream, beginning and ending with flour. Stir in vanilla.
- 6. Layer:** Pour half of batter into greased pan. Cover with half of nut topping. Pour remaining batter over filling and top with remaining nut mixture.
- 7. Bake:** Bake at 325°F for 40 minutes or until a toothpick inserted into center comes out clean.

A vintage classic preserved for the WTRE Recipe of the Week. Enjoy with a warm cup of coffee!