

## Sour Cream Coffee Cake

### Batter:

$\frac{3}{4}$  cup butter or margarine  
1  $\frac{1}{2}$  cups sugar  
4 extra large eggs  
1  $\frac{1}{2}$  cups sour cream  
1  $\frac{1}{2}$  tsp vanilla  
3 cups flour  
1  $\frac{1}{2}$  tsp baking powder  
1  $\frac{1}{2}$  tsp baking soda  
 $\frac{3}{4}$  tsp salt

### Topping:

$\frac{3}{4}$  cup packed brown sugar  
1 Tbsp flour  
3 Tbsp melted butter  
2 tsp cinnamon  
 $\frac{1}{2}$  cup chopped walnuts  
Make topping by combining ingredients.

Mix butter sugar and eggs in a mixer. Beat well. Add sour cream. Add dry ingredients together and then add to wet mixture. Add vanilla. Pour  $\frac{1}{3}$  mixture into greased bundt pan. Spread  $\frac{1}{3}$  of topping over the batter. Repeat layers twice. Bake at 350 degrees for 1 hour and 10 minutes until toothpick inserted in center comes out clean. Remove from oven and let cool 5 minutes and then invert pan and cool cake on a wire rack.