

YIELD: 12 SERVINGS

Grandma's Sour Cream Coffee Cake

Just like Grandma used to make! The streusel layer in the middle of this coffee cake is a game changer!

PREP TIME **COOK TIME**

15 minutes 52 minutes

TOTAL TIME

1 hour 7 minutes



Ingredients

Streusel:

- 3/4 chopped walnuts
- 1 tablespoon ground cinnamon
- 1/3 cup packed brown sugar
- 1/3 cup butter, softened
- 1/2 cup flour

Cake:

- 2 cups flour
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons baking powder
- 1 cup butter, softened
- 1 1/2 cups sugar
- 2 eggs
- 1 cup sour cream
- 1 teaspoon vanilla

Instructions

1. Preheat the oven to 325 degrees. Grease and flour a bundt pan. Set aside.

To make streusel:

1. Combine all ingredients with a pastry blender or two forks until mixture resembles coarse crumbs. Set aside.

To make cake:

1. Combine flour, baking soda and baking powder in a small bowl and gently whisk to combine. Set aside.
2. Place butter and sugar in the bowl of a stand mixer and mix on medium speed for 2-3 minutes or until creamy. Add eggs, one at a time, mixing well after each addition. Stir in vanilla. Alternate adding flour mixture and sour cream and mix gently until thoroughly incorporated. Batter will be thick.
3. Pour half of streusel mixture in the bottom of the bundt pan and spread evenly. Add 2/3 of batter on top of streusel and gently level with spoon. Sprinkle remaining streusel evenly over batter and top with remaining 1/3 batter. Smooth top and bake for 50-60 minutes or until toothpick inserted in cake comes out clean. Cool completely in pan and invert on serving tray when ready to eat.



Notes

Keeps covered for several days.

Nutrition Information: YIELD: 12 SERVING SIZE: 1

Amount Per Serving: CALORIES: 447 TOTAL FAT: 25g SATURATED FAT: 15g
TRANS FAT: 1g UNSATURATED FAT: 8g CHOLESTEROL: 96mg SODIUM: 295mg
CARBOHYDRATES: 52g FIBER: 1g SUGAR: 31g PROTEIN: 5g