

Dr. Spratt's Coffee Cake

From: Dr. Spratt

Serves: 8 Cook Time: 45-50 minutes

Ingredients:

Cake:

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 2 teaspoons vanilla
- 3 cups flour
- 2 1/2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 pint sour cream

Topping:

- Mix together in small bowl and set aside:
- 2/3 cups sugar
- 1 tablespoon cinnamon
- 1 cup chopped nuts

Steps:

1. Grease and flour a 9" x 13" pan. (Do not use anything smaller.)
2. Cream the butter and sugar together until fluffy. Add eggs one at a time, then vanilla. Beat well after each addition.
3. Sift flour, baking powder and soda together. Add to creamed mixture alternately with sour cream.
4. Place half of the batter in the prepared pan, sprinkle with half of the topping mix, repeat with the rest of the batter and topping.
5. Bake at 350 for 45 to 50 minutes.