

Aunt Veronica's Sour Cream Coffee Cake

Easy to make bundt style cake

Aunt Veronica used to keep at least one of these cakes in the freezer so that she was ready whenever company came.

Quantity	Ingredients	Preparation Notes
Cake Batter		
1/4 lb	Butter or margarine	• Mix together baking soda and sour cream and set aside. Use at least a 2 cup bowl as it will rise.
1 Cup	Sugar	• Cream butter and sugar
2	Large Eggs	• Add eggs and vanilla
1 tsp	Baking Soda	• Blend in baking powder and flour
1 Cup	Sour Cream	• Fold in sour cream mixture
1 1/2 Cups	Flour	• Pour into greased and floured bundt or angel food cake pan
1 1/2 tsp	Baking Powder	• Mix together topping
1 tsp	Vanilla	• Spread 2/3rds of topping on top of batter. Using a table knife, sweep topping into batter so that it is not mixed in but is in a swirl.
Topping		
1/2 Cup	Sugar	• Sprinkle remaining topping on top of batter.
1 tsp	Flour	• Bake at 350 degrees for 45 to 50 minutes
1/2 Cup	Chopped nuts	• Cool completely
Optional		
	Simple Butter Frosting	• Glaze if desired with simple butter frosting mixed with a teaspoon of rum
1 tsp	Rum	