



## Sour Cream Coffee Cake

NIBBLEDISH CONTRIBUTOR

### Ingredients

*1/2 cup softened butter  
1 cup white sugar  
2 eggs  
1 tsp baking soda  
1 cup sour cream  
1 1/2 cups flour  
1 1/2 tsp baking powder  
1/4 tsp salt  
1/2 cup white sugar  
1 tsp cinnamon*

### Instructions

*Preheat oven to 350. Grease and flour a square cake pan. Cream butter and sugar. Blend eggs, baking soda and sour cream together, then add to butter mixture. Sift flour, baking powder and salt together into butter/sour cream mixture.*

*Mix white sugar and cinnamon well. Pour half cake batter into prepared pan, sprinkle half cinnamon/sugar mixture over. Spread remaining batter and top with remaining cinnamon/sugar mixture.*

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*Bake until cake tester comes out clean, approximately 25 minutes.*