



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.

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