



Sour Cream Coffee Cake

An old-fashioned treat to warm your quarantined soul.

For the cake:

- 2 cups of all-purpose flour
- ¼ teaspoon salt
- 1 teaspoon baking powder
- 2 cups sugar
- 2 sticks unsalted butter, room temperature
- 2 eggs, room temperature
- 1 cup sour cream
- 1 teaspoon vanilla

For the topping:

- 2 teaspoons cinnamon
- 2 tablespoons light brown sugar



Preheat oven to 350 degrees. Sift together flour, salt, and baking powder; set aside.

Cream together butter and sugar until light and fluffy and fully combined. Add the eggs, one at a time, followed by the sour cream, and vanilla. Mix until incorporated, scraping down the sides of the bowl with a rubber spatula at least once.

Slowly incorporate the dry ingredients into the batter, mixing until just combined.

Pour half of the batter into two greased loaf pans or one bundt/tube pan. Spread batter evenly and smoothly, then sprinkle with half of topping. Spread the second half of the batter over the topping and spread it out smooth. Sprinkle the rest of the topping on top of the batter.

Bake for 55-60 minutes, rotating the pans halfway through baking.

Cool the cakes thoroughly before removing from pans. After cooling, sprinkle with powdered sugar.

Recipe Source: *America Discovers Columbus* – Presented by the Junior League of Columbus, 1984