

**RECIPE: Sour Cream Coffee Cake FROM: Alma DeSmith ( M. Mueller)**

1/2 cup butter or margarine | cream sugar/butter until fluffy

1 cup sugar

2 eggs | add eggs to sugar/butter and beat well

1 cup sour cream | stir into butter/sugar/eggs mixture

1 1/2 cups flour | sift flour, soda, baking powder, salt together

1 tsp baking soda | and stir into butter/sugar/eggs/sour cream mixture

1/2 tsp baking powder

dash salt

1 tsp vanilla | stir vanilla into overall mixture

**CARD 1 OF 2**

**RECIPE: Sour Cream Coffee Cake**

**CARD 2 OF 2**

Crumb Topping:

1/2 cup brown sugar

2 tbs flour

2 tsp cinnamon

2 tbs melted butter/margarine

1/2 cups chopped nuts | combine sugar, flour, cinnamon, marg., nuts and  
| blend

Pour 1/2 of batter into a well greased 8" pan and sprinkle 1/2 of topping  
onto batter

Add rest of batter into pan

Sprinkle rest of topping on top of batter

Bake at 350 F for 45 minutes or until done

(Note: Alma doubles this recipe and makes two; one for freezer)

