

**Sour Cream Coffee Cake**  
**From Rosemarie Papayanopoulos**  
**By Good Housekeeping Baking (1999)**

**Ingredients**

2/3 plus 1 3/4 cups sugar  
2/3 cup walnuts, finely chopped  
1 tsp. ground cinnamon  
3 3/4 cups all-purpose flour  
2 tsp. baking powder  
1 tsp. baking soda  
3/4 tsp. salt  
1/2 c. butter or margarine (1 stick), softened  
3 large eggs  
1 container (16 oz.) full fat sour cream - [alt. - 2 cups full fat plain yoghurt]  
1 tsp. vanilla extract



**Procedure**

Preheat oven to 350 degrees. Grease a 9- to 10-inch tube pan with removable bottom: dust with flour. In small bowl, mix 2/3 c. sugar, walnuts, and cinnamon. In medium bowl, stir together flour, baking powder, baking soda, and salt.

In large bowl, with mixer at low speed, beat remaining 1 3/4 c. sugar and butter until blended, scraping bowl with rubber spatula. Increase speed to high; beat until creamy, about 2 minutes, scraping bowl occasionally. Reduce speed to low; add eggs, 1 at a time. Beating well after each addition.

With mixer at low speed, add flour mixture alternately with sour cream, beginning and ending with flour mixture, beating until batter is smooth, occasionally scraping bowl. Beat in vanilla.

Spoon one-third of batter into prepared tube pan. Sprinkle 1/2 cup nut mixture evenly over batter, then spread half of remaining batter on top. Sprinkle with 1/2 cup nut more nut mixture; layer with remaining batter, then remaining nut mixture.

Bake cake 1 hour 20 min., or until toothpick inserted in center comes out clean. Cool cake in pan on wire rack 10 min. With small metal spatula, loosen cake from side of pan and lift cake from pan bottom. Invert cake onto plate; remove bottom of pan. Immediately invert cake onto wire rack to cool completely, with nut mixture on top. Makes 1 coffee cake, 16 servings.