

Coffee Cake

Served at Executive Committee Meeting on
September 10, 2013, by Linda Anderson

1 stick of butter at room temperature
1 cup sugar
2 eggs
2 cups flour (one of which to be cake flour)
1 t. baking powder
1 t. baking soda
Salt
1 12 ounce container of sour cream
1 t. vanilla extract

Middle and topping:

Cinnamon
Light brown sugar
Sugar

Additional butter bits for top

How to:

Cream butter and sugar
Add eggs, one at a time and beat well
In separate bowl, sift dry ingredients
Add dry ingredients to butter, sugar egg mixture
Add vanilla to sour cream
Combine all. The batter will be slightly sticky
In a spring form pan (greased) spread (half) of batter
Sprinkle with cinnamon and brown sugar
Second half of batter and more sugar and cinnamon on top
Dot with butter

I put foil around outside base of springform pan (never do trust those pans completely)
and on cookie sheet to be sure

Bake at 350 degrees until tester comes out cleanly.

Ovens vary but at least 38-40 minutes. Testing is key in ensure a good result.