

Kristi's Sour Cream Coffee Cake

Yields approximately 30 – depending on how generous you are with the chocolate. ☺

Ingredients:

- 1 ½ cups sugar
- ¾ cup margarine
- 3 eggs
- 1 ½ teaspoons vanilla
- 3 cups flour
- 1 ½ teaspoons baking soda
- 1 ½ teaspoons baking powder
- ¾ teaspoon salt
- 1 ½ cups dairy sour cream

Filling:

- ½ cup brown sugar
- ½ cup chopped nuts
- 1 ½ teaspoons cinnamon

Directions:

Pre-heat oven to 350°. Grease tube pan.

Beat sugar, margarine, eggs and vanilla in a large bowl on medium speed scraping occasionally. Beat in flour, baking soda, baking powder and salt, alternately with sour cream.

Pour 1/3 batter in pan, add a layer of filling, one more layer of batter then top with filling. Bake until toothpick comes out clean (approximately 1 hour). Cool, then drizzle with glaze.

Glaze:

- 1/3 cup butter
- 2 cups confectionary sugar
- 1 teaspoon vanilla
- 1-2 tablespoons milk

Heat butter until delicate brown. Stir in confectionary sugar and vanilla. Lastly, stir in milk (as needed).