

from the kitchen of Frances Milton

Sour Cream Coffee Cake

Butter to coat pan

2 sticks butter

2 cups sugar

2 cups cake flour (sifted)

8 pecan halves

1 t. baking powder

$\frac{1}{8}$ t. salt

$\frac{1}{2}$ t. vanilla

2 eggs

Topping

$\frac{1}{2}$ c. pecans chopped

2 T sugar

1 t. cinnamon

Bon Appetit!

heat oven to 350°

Cream butter & sugar in large mixing bowl. Beat in eggs.

Sift together flour, baking powder, & salt.

Add gradually to cream mixture, blending well.

Carefully fold in sour cream & vanilla.

For Topping: Mix chopped pecans w/ sugar + cinnamon

Sprinkle 2T in bottom of Bundt - cover w/ $\frac{1}{3}$ of cake batter, then alternate 2T topping, batter, topping etc. End w/ topping.

Bake 55-60 min.

Cake has dark outer crust.