

Sour Cream Coffee Cake (Ida Lewis)

$\frac{1}{2}$ c butter (1 stick)

1 c sugar

2 eggs

1 c. sour cream

$\frac{2}{3}$ c. sifted cake flour

1 tsp. baking powder

1 tsp. baking soda

1 tsp. vanilla

Topping

1 tbsp cinnamon

$\frac{1}{4}$ c sugar

$\frac{1}{2}$ c finely chopped
nuts

Cream butter, add sugar, then eggs -

add sifted dry ingredients and
sour cream alternately - vanilla

Take $\frac{1}{2}$ batter and put in
pan - cover with $\frac{1}{2}$ Topping -
add rest of batter and Topping
Bake at 350° for 45 min.