

Cinnamon Coffee Cake

2 C. flour
1 t. baking powder
1 t. baking soda
1/2 t. salt
1/2 C. butter
1 C. sugar
3 eggs
1/2 pint sour cream
1 t. vanilla
1/2 C. chopped nuts
1/2 C. sugar
2 t. cinnamon

Mix flour, soda, powder, salt. Cream butter in large bowl, gradually add 1 cup sugar, beat until light and fluffy. Add eggs. Add dry ingredients alternatively with sour cream. Add vanilla. Pour half the mixture into 9 inch tube pan which has been greased. Combine 1/2 c. sugar, nuts and cinnamon. Sprinkle half this mixture over batter, pour remaining batter into pan and sprinkle remaining sugar mixture on top. Bake 350° for 40-45 minutes.