

Sour Cream Coffee Cake

Ingredients

- ½ cup butter
- ½ cup crisco
- 1 cup sugar
- 2 eggs
- 2 cups flour
- 1 tsp. baking soda
- ½ tsp. Salt
- 1 cup sour cream
- 1 tsp vanilla

For Topping

- ½ cup sugar
- ⅓ cup brown sugar
- 1 tsp. Cinnamon
- 1 cup nuts (opt.)

Instructions

1. Preheat oven to 350 degrees
2. Cream together the butter, crisco and sugar
3. Beat in 2 eggs
4. In a separate bowl combine flour, baking soda and salt
5. Combine dry ingredients with the egg mixture.
6. Fold in sour cream and vanilla
7. In a bowl, combine your ingredients for your topping.
8. Pour half of your batter into a greased 9x13 inch pan
9. Sprinkle on half of your topping
10. Pour the rest of your batter into the pan
11. Top with the remaining topping mixture.
12. Bake for 35 minutes

