



*This moist and delicious cake goes great with coffee (thus the name). With a nutty, sweet walnut center, it will soon become a family favorite. The cake can be made in a bundt pan or a bread pan and is dusted with icing sugar but can easily be glazed as well.*

## Sour Cream Coffee Cake

### *Ingredients*

1 cup sugar  
1/2 cup butter, softened  
1 tsp baking powder  
1 tsp baking soda  
1 tsp vanilla extract  
1/2 tsp nutmeg  
1/2 tsp salt  
2 eggs  
2 cups flour  
1 1/2 cups sour cream

### *Ingredients - Center*

1 cup chopped walnuts  
3 tbsp brown sugar  
1 tsp cinnamon  
1/2 tsp nutmeg

### *Ingredients - Glaze (Optional)*

1 tsp milk  
1/2 cup icing sugar

### *Instructions*

Prepare the center by mixing the walnuts, sugar, cinnamon, and nutmeg. Set aside. Preheat your oven to 350°F. Spray and line the bottom of your baking pan (if using a bundt pan, spray and dust with flour).

In a mixing bowl, cream the butter and sugar on medium speed until light and fluffy. Add the eggs one at a time, beating well after each one. Add the vanilla and sour cream and continue to beat until smooth and well incorporated.

In the meantime, sift together the flour, salt, baking soda, nutmeg, and baking powder. Add 1/4 of the dry mixture into the egg mixture, folding in until just incorporated. Continue to add the dry ingredients a quarter at a time until done.

Layer one half of the batter in your pan. Cover the layer with the walnut mixture. Layer the remainder of the batter in the pan and cook for 45 to 50 minutes, or until a toothpick inserted in the middle of the cake comes out clean.

Remove from the oven and place on a wire rack to cool. Dust with icing sugar while warm or drizzle with glaze when cool.

Makes one 9" x 4" loaf pan or one 10" round bundt pan.