

EAT ONE, FREEZE ONE, GIVE ONE AWAY COFFEE CAKE

Ingredients:

- 2 CUPS BUTTER, SOFTENED
- 4 CUPS SUGAR
- 4 EGGS
- 1 (16 oz) CARTON SOUR CREAM
- 1 TSP VANILLA
- 4 CUPS SIFTED FLOUR
- 2 TSP BAKING POWDER
- ½ TSP SALT

TOPPING

- 2 cups pecans, chopped
- 2 tsp cinnamon
- 8 tsp sugar

Please remember our team if you have family or friends who are wanting to buy or sell a home.

WE APPRECIATE REFERRALS!

DIRECTIONS:

Preheat oven to 350 degrees. Grease three 8" round cake pans. Cream butter and sugar. Add eggs, one at a time, and beat until fluffy. Add sour cream, vanilla, baking powder and salt. Mix well. Fold in flour and mix. Pour half of the batter into the three cake pans. Sprinkle half the topping mixture over batter. Pour the remainder batter in each of the three pans and sprinkle the topping mixture on top. Bake at 350 degrees for 40 minutes or until done. Remove and cool. A great coffee cake to freeze.



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