



Jewish Coffee Cake

Oscar · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

A moist sour cream coffee cake This is a great recipe from an old friend

Ingredients

- - ½ cup butter - 1 cup white sugar - 2 eggs - 2 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon baking powder - 1 cup sour cream - 1 teaspoon vanilla extract - 1 cup chopped walnuts - ½ cup confectioners' sugar - 2 teaspoons ground cinnamon - 2 tablespoons butter
- melted

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan. Combine the flour
2. baking soda and baking powder; set aside. In a medium bowl
3. cream together the sugar
4. butter and eggs until smooth. Add the flour mixture and beat until smooth. Finally
5. stir in the sour cream and vanilla. In a separate bowl
6. combine the nuts
7. confectioners' sugar and cinnamon. Spread half of the batter into the 9x9 inch pan. Sprinkle a layer of the nut mixture
8. then spread the remaining batter and top with the rest of the nut mixture. Spread the melted butter over the top. Bake for 1 hour in the preheated oven
9. until cake springs back to the touch.