

Cinnamon Swirl Bundt Coffee Cake

Savannah · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

12

Description

This gorgeous cinnamon swirl Bundt cake uses sour cream to keep it moist. A friend of mine gave me this recipe years ago. This can also be made into small loaf cakes which can be frozen easily.

Ingredients

— - 1 ½ cups white sugar - ¾ cup butter
— room temperature - 3 large eggs - 1 teaspoon vanilla extract - 2 ½ cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon baking powder - 1 cup sour cream - ½ cup chopped walnuts - ¼ cup white sugar - 1 tablespoon ground cinnamon

Instructions

1. Preheat the oven to 400 degrees F (205 degrees C). Grease a 10-inch Bundt pan. Beat sugar and butter together in a large bowl with an electric mixer until light and fluffy. Add eggs
2. one at a time
3. beating well after each addition. Beat in vanilla. Whisk flour
4. baking soda
5. and baking powder together in a separate bowl; add flour mixture in 2 batches
6. alternating with sour cream
7. beating batter briefly after each addition. Fold in walnuts. Pour 1/2 of the batter into the prepared pan. Mix sugar and cinnamon together in a small bowl; sprinkle over batter in the pan. Drop remaining batter in heaping spoonfuls over filling
8. covering it as best you can. Bake in the preheated oven for 8 minutes. Lower heat to 350 degrees F (175 degrees C) and bake until a toothpick inserted into the center comes out clean
9. about 40 minutes more. Cool on a wire rack for 5 minutes. Invert carefully onto a serving plate or cooling rack. Let cool completely. Recipe Tip You can lower the fat content by using fat-free sour cream or yogurt instead of sour cream.