

Sour Cream Coffee Cake

Filling

- ¼ cup sugar
- ½ teaspoon cocoa
- ½ teaspoon cinnamon

Combine all ingredients in a bowl and set aside.

Batter Part 1

- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder

Sift together in a bowl and set aside.

Batter Part 2

- 1 cup sugar
- 1 stick butter or margarine
- 2 eggs
- 1 teaspoon vanilla
- ½ pint (8oz) sour cream

Cream together the eggs, sugar and butter. Add the vanilla and sour cream.
Combine Batter Part 1 and Batter Part 2.

Put ½ the batter mix in a greased tube pan. Sprinkle the filling mix over the batter, then put the remaining batter mix on top.

Bake at 350* for 45 minutes.

Alternate Changes

Put ½ the batter in the pan. Add a row of fruit (peaches, apples, plums, nectarines all work well)
Sprinkle the filling mix over the fruit. Add the rest of the batter and bake.

Put ½ the filling mix in between the batter layers, and sprinkle the rest on top of the 2nd layer.

Put a layer of fruit on the top of the 2nd layer and bake.

Instead of fruit, add ¼ to ½ cup of chopped nuts to the filling mix.