

SOUR CREAM COFFEE CAKE WITH HONEY NUT TOPPING

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Bake at 375° for 40 minutes.

Makes one 9x9x2-inch cake.

- 2 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ cup butter
- ½ cup margarine
- 1 cup sugar
- 2 eggs
- 1 cup dairy sour cream
- Honey Nut Topping (*recipe follows*)

1. Grease a 9x9x2-inch baking pan; dust lightly with flour; tap out any excess.
2. Sift flour, baking powder and baking soda onto wax paper.
3. Beat butter and margarine until fluffy in large bowl of electric mixer. Gradually add sugar; continue beating until light and fluffy. Beat in eggs, 1 at a time.
4. Stir flour mixture into sugar mixture alternately with sour cream. Turn into prepared pan.
5. Bake in moderate oven (375°) 40 minutes, or until center springs back when lightly pressed with fingertip. Cool cake in pan 10 minutes. Turn out onto wire rack; cool completely. Spread top of cake with HONEY NUT TOPPING.

HONEY NUT TOPPING

- 6 tablespoons butter or margarine
- 6 tablespoons firmly packed brown sugar
- 6 tablespoons light cream
- 3 tablespoons honey
- ½ cup walnuts, chopped
- 2 teaspoons ground cinnamon

Melt butter or margarine in a small saucepan over moderate heat. Stir in sugar, cream and honey; bring to boiling, stirring constantly. Cook for 10 minutes, or until mixture is creamy and thick. Blend in nuts and cinnamon; cool 5 minutes. Spread on top of SOUR CREAM COFFEE CAKE.



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