

Merle's Coffee Cake

Topping:

6 Tbsp. butter
1 cup packed brown sugar
2 tsp. ground cinnamon
1 cup chopped nuts (walnuts or pecans)

Cut butter into pieces and mix with brown sugar and cinnamon. Use a fork or pastry blender. Mix in nuts. Set aside until ready to assemble the cake.

Batter:

½ cup shortening
¾ cup sugar
1 tsp. vanilla
3 eggs

2 cups sifted flour
1 tsp. baking soda
1 tsp. baking powder

½ pint sour cream

Grease a 10" tube pan and preheat oven to 350°F.

Cream shortening, sugar and vanilla together in mixing bowl. Add eggs one at a time, beating well after each addition. Sift flour, soda and baking powder together. Alternately add dry mixture and sour cream to creamed ingredients, beginning and ending with the dry ingredients.

Pour ½ of the batter into the greased tube pan. Sprinkle with ½ of the topping mix. Add the rest of the batter. Sprinkle with the rest of the topping mix. Bake at 350°F for 50 minutes. Cool cake for 15 – 20 minutes before removing from the pan.