**SOUR CREAM COFFEE CAKE**

**INGREDIENTS**
- ½ cup (1 stick) softened butter,
- 1½ cup sugar
- 3 eggs
- ½ pt sour cream plus an extra heaping tbsp
- 2½ cup flour
- 3 tsp baking powder
- ¾ tsp baking soda
- ¾ tsp salt
- ½ tsp vanilla
- 2 tsp cinnamon + some for sprinkling

**TOPPING**
- ½ cup walnuts, chopped
- ½ cup sugar

**DIRECTIONS**
1. Preheat the oven to 350F.
2. In the bowl of a mixer, blend the butter and sugar.
3. In a separate bowl, mix the eggs and sour cream.
4. In a 3rd bowl mix in the flour, baking powder, baking soda, ¾ salt, vanilla.
5. Add the egg and flour mixtures to the butter mixture, blend well.
7. Mix together the chopped walnuts, sugar, and cinnamon.
8. Sprinkle the cinnamon mixture over top of the batter, and cut through the batter with a knife.

Bake in preheated oven for 45 minutes, until a toothpick inserted comes out clean. Cool to warm on wire rack before serving.