

DAIRY COFFEE CAKE

9 x 13 inch pan, buttered

Yield: 1 cake

Preheated Oven 325°

1/2 cup (1 stick) butter, softened	2 cups sifted all-purpose flour
1 cup sugar	1 teaspoon baking powder
2 eggs	1 teaspoon soda
1 teaspoon vanilla	1/2 teaspoon salt
1 cup dairy sour cream*	

TOPPING:

3/4 cup sugar	1 teaspoon cinnamon
1/3 cup firmly packed brown sugar	

Combine topping ingredients in small bowl; set aside.

Cream butter and sugar until well mixed; beat in eggs and vanilla. Add sour cream. Add the dry ingredients which have been sifted together; mix until blended. Spread 1/2 of batter in pan and sprinkle with 1/2 of the topping. Spoon remaining batter over topping and sprinkle the remaining topping on top. Bake for about 40 minutes or until cake springs back when lightly touched with finger.

When cool, not cut. Coffee cakes will be cut the morning of the Breakfast.

Best to use a disposable 9 X13 aluminum pan for baking and delivery; or cover a 9 X 13-inch piece of cardboard with plastic wrap, foil, or waxed paper, securing it with scotch tape if necessary. Carefully remove coffee cake and place on covered cardboard and cover the cake after it is on the cardboard.

NOTE: Please cut the cardboard to the exact size of the cake...this makes them easy to store.