

Sour cream coffee cake

½ C. butter
½ C. shortening
1 ¼ C. sugar
2 eggs, beaten
1 C. sour cream
1 tsp. vanilla
2 C. sifted cake flour
1 tsp. baking powder
½ tsp baking soda

Cream butter, shortening and sugar. Add eggs, sour cream and vanilla. Beat well and gradually add sifted flour, baking powder and soda. When mixture is too thick to beat, stir with a spoon until well mixed. Place half the mixture in a buttered 9 in tube spring-form pan (or rectangle pan) and sprinkle with half the topping. Add remaining batter and topping. Bake at 350 deg. For 1 hour or until knife comes out clean. Sprinkle with confectioner's sugar while still hot.

Topping:

½ C. finely chopped nuts
2 T. sugar
½ tsp cinnamon