



# Noreen's Kitchen

## Sour Cream Coffee Cake

### Ingredients

1 cup (2 sticks) butter, softened  
2 eggs  
1 cup sour cream  
1 1/2 cups granulated sugar  
2 cups all purpose flour  
1 tablespoon baking powder  
1 teaspoon salt  
1 tablespoon vanilla extract

### Topping

1 cup brown sugar  
1 cup pecans, roughly chopped  
1/4 cup butter, melted  
1 tablespoon ground cinnamon

### Step by Step Instructions

Preheat oven to 350 degrees.

Combine topping ingredients in a bowl and blend well. Set aside.

Using either a hand or a stand mixer, cream butter and sugar together well, until light and fluffy.

Beat in eggs, one at a time, making sure they are fully incorporated.

Add sour cream and vanilla and blend well.

Add in dry ingredients and blend slowly at first then increase to medium speed until batter is fully incorporated and there are no dry ingredients visible.

Pour batter into a 9 x 13 inch baking pan that has been prepared with cooking oil spray. Even out the batter with a spatula. This is a very thick batter, so you will want to make sure it is evenly spread.

Sprinkle the topping, evenly over the batter.

Bake for 30 to 35 minutes or until a toothpick, inserted in the center comes out clean and free of any moist batter.

Remove from oven and allow to cool for at least 10 minutes before slicing and serving.

Leftovers can be stored directly in the pan covered with either foil or cling wrap.

Cake is best fresh and should be eaten within three days.

**ENJOY!**