

# Coffee Cake

*Sprinkledwithinspiration.com*

8 oz. sour cream

1 tsp baking soda

$\frac{3}{4}$  cup granulated sugar

$\frac{1}{2}$  cup butter

3 eggs

1 tsp vanilla extract

2 cups A.P. flour

1  $\frac{1}{2}$  tsp baking powder

2 cups of fresh fruit of choice

## *Topping*

1 cup brown sugar

1 tbsp. cinnamon

$\frac{1}{2}$  cup chopped nut (optional)

1. In a bowl mix the baking soda and sour cream and set aside
2. Cream butter, sugar and vanilla.
3. Add eggs, 1 at a time
4. Fold in flour, baking powder and sour cream mixture
5. Add fruit
6. Mix all topping ingredients in a separate bowl
7. In 9x13 pan (or mini loaf pans) do a layer of batter and sprinkle topping mix and top with another layer pf batter, and topping
8. Bake 325 until it is brown, but DO NOT over bake. Mini loaves about 25 min, 9x13 about 35 minutes
9. ENJOY