

# THE CULINARY

*Playground*



## Coffee Cake

### CAKE

1/2 cup butter  
1 cup (7 ounces) sugar  
2 large eggs  
2 teaspoons vanilla extract  
2 cups (8 1/2 ounces) King Arthur Unbleached All-Purpose Flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup (8 ounces) sour cream

### TOPPING

1/2 cup (3 1/2 ounces) sugar  
2 teaspoons cinnamon  
2 teaspoons vanilla extract  
1/2 cup (2 ounces) chopped walnuts (optional)

Preheat oven to 350 degrees.

Cream butter, sugar, eggs and vanilla.

In a separate bowl mix together flour, baking powder, baking soda and salt.

Add to creamed mixture alternately with sour cream.

Grease and flour an 8x8 pan. Spread half the topping in the pan, then half the batter; sprinkle with the rest of the topping, and finish with the remainder of the batter.

Bake 25 to 30 minutes, or until a toothpick inserted into the center comes out clean.