

Sour Cream Coffee Cake

<http://userealbutter.com/2008/03/18/sour-cream-coffee-cake-recipe/>

streusel topping:

1/2 cup brown sugar
2 tbsps flour
2 tsps cinnamon
2 tbsps butter, softened

cake:

1/2 cup butter, softened
2 eggs
1 tsp vanilla extract
1 cup sugar
1 cup sour cream
2 cups flour
1/2 tsp baking soda
1 tsp baking powder

Preheat oven to 350°F. Grease and flour a standard bundt pan. Mix the streusel ingredients well and set aside. Cake: Cream butter and sugar together. Beat in eggs and vanilla. Mix in sour cream. Sift together flour, baking powder, baking soda and add to the wet mix. Beat until just combined. Spread half of the batter into a greased and floured pan. Sprinkle 3/4 of the streusel mix over the batter and then pour the rest of the batter into the pan. Top the cake with the remaining streusel. Bake at 350°F for 45 minutes or until a toothpick comes out clean or with moist crumbs.