

## Cinnamon Coffee Cake

*Makes 20 servings*

1 cup (2 sticks) butter, room temperature  
2-¾ cups sugar (divided)  
4 large eggs, room temperature  
2 teaspoons vanilla extract  
3 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
2 cups sour cream  
2 tablespoons ground cinnamon  
½ cup chopped walnuts



In a large bowl, cream butter and 2 cups sugar until light and fluffy, 5-7 minutes.

Add eggs 1 at a time, beating well after each addition. Beat in vanilla.

In a separate bowl, combine flour, baking soda and salt. Add alternately with sour cream, beating just enough after each addition to keep batter smooth.

Spoon one-third of batter into a greased 10-inch tube pan. Combine cinnamon, nuts and remaining ¾ cup sugar; sprinkle half over batter in pan. Repeat layers once. Add remaining batter.

Bake at 350 degrees 60 to 65 minutes or until a toothpick inserted in center comes out clean.

Cool 15 minutes before removing to a wire rack to cool completely.

