THE J.M. SMUCKER Co

Sour Cream Coffee Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr 5 mins	8	N/A

Ingredients

- **Cake:**
- 1 cup sour cream
- 1 tsp baking soda
- 1/2 cup butter, softened
- 1 cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups Robin Hood® Original All Purpose Flour

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- 1 tsp baking powder
- 1/2 tsp salt
- **Streusel Filling and Topping:**
- 1/2 cup chopped pecans
- 3/4 cup packed brown sugar
- 1/4 cup Robin Hood® Original All Purpose Flour

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- 1 tsp apple pie spice
- 1/4 cup butter, melted
- 1/4 cup Robin Hood® oats

  Robin Hood® Quick Oats

Directions

Step 1:

Preheat oven to 350 °F (180 °C).

Step 3:

Combine sour cream and baking soda in small bowl; set aside.

Step 4:

Cream butter and sugar in large mixer bowl until light and fluffy.

Step 5:

Add eggs one at a time, beating thoroughly. Add vanilla.

Step 6:

Combine flour, baking powder and salt in separate medium bowl.

Step 7:

Add to creamed mixture alternately with sour cream mixture, mixing lightly after each addition.

Step 8:

Spread half of batter in greased 8" (20 cm) springform pan.

Step 10:

Combine all ingredients for topping in small bowl. Sprinkle half over batter.

Step 11:

Cover with remaining batter and topping.

Step 12:

Bake in preheated oven for 55 to 65 minutes or until toothpick inserted in centre comes out clean. Cover top with aluminium foil if browning too quickly.

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