

Jewish Coffee Cake

Ingredients:

Cake:

- 2 cup flour
- 1 teaspoon baking soda
- 1 teaspoon. baking powder
- ¼ teaspoon salt
- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 cup sour cream

Filling:

- 2 teaspoons cinnamon
- 1/2 cup brown sugar

Topping:

- 4 ounces Whipped topping



Directions:

Preheat oven to 350°F. Grease and flour pans with shortening

Sift all **cake** dry ingredients into a bowl; put aside.

Cream sugar and butter, with Kitchen aide mixer.

Add eggs one at a time. Add sour cream slowly. Add vanilla.

Add sifted dry ingredients.

Make **filling** by mixing all ingredients well.

Sprinkle 1/3 of the filling in bottom of greased tube pan.

Pour 1/2 of batter into tube pan.

Put remaining 2/3 filling on top of batter. Top with remaining batter.

Bake in oven for 45 minutes. Cool 15 minutes and remove from pan.

Serve with whipped topping.

Yield: 12 servings