

Jewish Coffee Cake

INGREDIENTS:

60 mL margarine
125 mL white sugar
1 egg
250 mL all-purpose flour
2.5 mL baking soda
2.5 mL baking powder
125 mL sour cream or yogurt
2.5 mL vanilla extract
125 mL chopped walnuts -(or rolled oats)
60 mL confectioners' sugar
5 mL ground cinnamon
30 mL margarine, melted

DIRECTIONS:

Preheat oven to **350 degrees F** (175 degrees C). Grease and flour a loaf pan.(or cake pan) **Combine the flour, baking soda and baking powder; set aside.**

In a medium bowl, **cream together the sugar, butter and eggs until smooth.** Add the flour mixture and beat until smooth. Finally, stir in the sour cream and vanilla. In a **separate bowl, combine the oats, confectioners' sugar and cinnamon.**

Spread half of the batter into the pan. Sprinkle a layer of the oat mixture, then spread the remaining batter and top with the rest of the nut mixture. **Spread the melted butter over the top.**

Bake for 35 minutes in the preheated oven, until cake springs back to the touch.

Jewish Coffee Cake

INGREDIENTS:

65 mL margarine
125 mL white sugar
1 egg
250 mL all-purpose flour
2.5 mL baking soda
2.5 mL baking powder
125 mL sour cream
2.5 mL vanilla extract
125 mL chopped walnuts -(or rolled oats)
60 mL confectioners' sugar
5 mL ground cinnamon
15 mL margarine, melted

DIRECTIONS:

Preheat oven to **350 degrees F** (175 degrees C). Grease and flour a loaf pan. **Combine the flour, baking soda and baking powder; set aside.**

In a medium bowl, **cream together the sugar, butter and eggs until smooth.** Add the flour mixture and beat until smooth. Finally, stir in the sour cream and vanilla. In a **separate bowl, combine the nuts, confectioners' sugar and cinnamon.**

Spread half of the batter into the loaf pan. Sprinkle a layer of the nut mixture, then spread the remaining batter and top with the rest of the nut mixture. **Spread the melted butter over the top.**

Bake for 35 minutes in the preheated oven, until cake springs back to the touch.