

DAIRY COFFEE CAKE

9x13 inch pan, buttered
Preheated Oven 325 degrees
Yield: 1 Cake

COFFEE CAKE:

1/2 cup (1 stick) butter, softened	2 cups sifted all purpose flour
1 cup sugar	1 teaspoon baking powder
2 eggs	1 teaspoon soda
1 teaspoon vanilla	1/2 teaspoon salt
1 cup dairy sour cream (must be commercial cultured sour cream purchased from the dairy counter)	

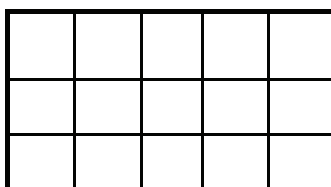
TOPPING:

3/4 cup sugar
1 teaspoon cinnamon
1/3 cup firmly packed brown sugar

First combine topping ingredients in small bowl; set aside.

Cream butter and sugar until well mixed; beat in eggs and vanilla. Add sour cream. Add the dry ingredients which have been sifted together; mix until blended. Spread 1/2 of batter in pan and sprinkle with half of the TOPPING; spread remaining batter and sprinkle the remaining TOPPING on top. Bake for about 40 minutes or until cake springs back when lightly touched with finger.

When cool, cut cake in 15 pieces as in diagram below:



Cover a 9x13 inch piece of cardboard with plastic wrap, foil, or waxed paper, securing with scotch tape if necessary. Take each piece out of pan individually and place on covered cardboard, arranging in same position as they were in baking pan. Cover cake with plastic wrap after it is on the cardboard.

NOTE: Please cut cardboard to exact size of cake for ease in storing.