

# Yum Yum Coffee Cake

## Ingredients

### Cake

- 1 cup sugar
- 1/2 cup butter and 1/2 cup margarine (or all margarine)
- 2 eggs
- 2 cups flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 cup sour cream
- 1 tsp vanilla

### Topping

- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 tsp cinnamon
- 1 cup chopped nuts

## Directions

Cream together sugar and butter; add eggs. Sift together flour, soda, baking powder. Add sour cream and vanilla. Mix together topping ingredients in a separate bowl. Fill baking pan(s) either one greased 13" x 9" or two 8" x 8" greased pans, with 1/2 batter then 1/2 topping, repeat. Bake at 325 degrees for about 50 minutes.



**This recipe could take the cake at the Bartlett Volunteer Firemen's Festival musical cakewalk game.**

Submitted by: Susan Hess



*"This was my babysitter's recipe. She was a wonderful Swedish cook. This is a dedication to her memory; she was Evelyn Hunt of Elgin."*