
WALNUT COFFEE CAKE

Ingredients:

Cake:

1 cup margarine
2 cups sugar
4 eggs, beaten
2 tsp almond extract
4 cup flour
2 tsp baking powder
1 pint sour cream
2 tsp baking soda

Topping:

½ cup sugar
2 tsp cinnamon
1 cup walnuts, chopped

Directions:

1. Preheat oven to 325 degrees.
2. Grease and flour baking pans.
3. In an electric mixer, cream sugar and margarine; add eggs and almond extract.
4. Stir in flour and baking powder; blend.
5. Stir baking soda into sour cream; add to mixture and beat for 2 minutes.
6. Pour 1/3 of batter in to pans; sprinkle 1/3 of topping over batter.
7. Pour remaining batter into pans; sprinkle remaining topping over batter.
8. Bake for 40 minutes or until cake springs back when touched.

