



Sour Cream Coffee Cake

A fan favorite recipe! Delicious coffee cake, perfect for brunch or entertaining anytime.

Ingredients

FOR THE FILLING

- 1 cup walnuts or pecans, chopped to medium pieces
- ¼ cup granulated sugar
- ¼ cup light brown sugar
- 2 teaspoons ground cinnamon
- ½ cup currants or raisins, soaked in cup of hot water to plump, then drained (optional)

FOR THE CAKE BATTER

- ⅔ cup butter
- 1 cup granulated sugar
- 2 eggs, large
- 1 teaspoon vanilla
- 2 cups or 350 grams [Pamela's Baking & Pancake Mix](#)
- 1 cup sour cream

FOR VANILLA GLAZE

- 1 cup powdered sugar
- 2 to 3 tablespoons water
- ¾ teaspoon vanilla

FOR LEMON OR ORANGE GLAZE

- 1 cup powdered sugar
- 2 tablespoons softened butter
- 2 tablespoons orange juice, lemon juice or water (add more water if too thick to pour)
- pinch of salt
- zest of 1 orange or lemon

Directions

Preheat oven to 350°. Grease 10-cup Bundt or 9-inch springform pan.

Mix together filling ingredients in a small bowl; set aside. To make cake batter, soften butter in the bowl of an electric stand mixer with paddle attachment. Add sugar and mix well. Add eggs one at a time, then vanilla. On low speed, alternately add baking mix and then sour cream until incorporated.

Spoon half of batter into pan, covering the bottom. Sprinkle half of the filling over batter evenly, repeat with layer of batter, then sprinkle remaining filling evenly over batter. Take a knife and insert straight down into batter moving up and down around the pan in a zig zag motion to marbleize cake. Do not smooth out the batter.

Bake for 45 to 50 minutes, or until toothpick inserted near center comes out clean. While warm,

run a knife around the edges. When cool remove from pan.

TO GLAZE THE CAKE: Mix together glaze ingredients until smooth. Add more water if needed for pourable consistency. Pour thin stream of glaze back and forth over cake.

NOTE: Everyone measures out cups of flour differently. If you find that your results vary from ours, try adjusting the amount of our flours. For example, if your cake falls a little in the middle, thicken the batter by adding more of the baking mix next time. If cake is too dense and heavy, try reducing the amount of baking mix by ½ cup.

Also try:

[Sour Cream Coffee Cake Muffins](#)

[Sour Cream Coffee Cake -- Large Batch](#)

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