

DAIRY COFFEE CAKE

9 x 13 inch pan, buttered

Yield: 1 cake

Preheated Oven 325°

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	

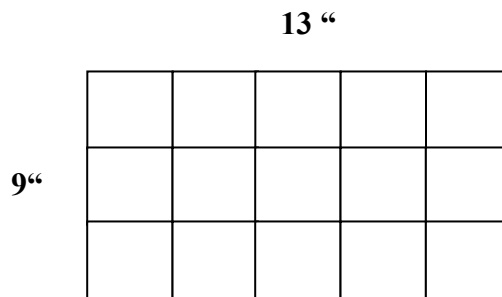
TOPPING:

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

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 1/2 of the topping. Spoon remaining batter over topping 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 into 15 pieces as per the diagram below:



Cover a 9 X 13-inch piece of cardboard with plastic wrap, foil, or waxed paper, securing it with scotch tape if necessary. Take each piece out of the pan individually and place them on the covered cardboard, arranging them in the same position as they were in the baking pan. Cover the cake after it is on the cardboard.

**NOTE:** Please cut the cardboard to the exact size of the cake...this makes them easy to store.