



GREEN COUNTY AG CHEST

DAIRY BREAKFAST COFFEE CAKE

Cake

1/2 cup (1 stick) butter softened	2 cups all-purpose flour sifted
1 cup sugar	1 tsp. baking powder
2 eggs	1 tsp. baking soda
1 tsp. vanilla extract	1/2 tsp. salt
1 cup sour cream	

Topping

3/4 cup sugar
1/3 cup packed brown sugar
1 tsp. cinnamon

Directions

1. Preheat oven to 325*
2. Butter a disposable 13x9 inch foil cake pan
3. Mix topping ingredients and set aside
4. Cream together the butter and sugar until well combined
5. Add the eggs and vanilla extract, mix well
6. Add the sour cream to the egg mixture and mix well
7. Sift the flour, baking powder, baking soda, and salt together
8. Slowly add the dry ingredients to the egg mixture and mix well
9. Spread half of the batter in the buttered pan and sprinkle with half of the topping mixture
10. Spoon the remaining batter over the first layer and repeat with the remaining topping mixture.
11. Bake for 40 minutes or until it springs back when touched

Special Note

If making this for the Breakfast on the Farm, please do not cut the coffee cake. Bake in a disposable foil cake pan or move it to a 13x9 inch cardboard platform wrapped in plastic wrap.

