

Sour Cream Coffee Cake

Ready in **20 minutes**

Serves **8 people**

280 calories

Ingredients

For the cake:

- 1 ½ sticks unsalted butter, at room temperature
- 1½ cups granulated sugar
- 3 extra-large eggs, at room temperature
- 1½ teaspoons pure vanilla extract
- 1¼ cups sour cream, at room temperature
- 2½ cups cake flour (see note)
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon kosher salt

For the streusel:

- ¼ cup light brown sugar, lightly packed
- ½ cup all-purpose flour
- 1 ½ teaspoons ground cinnamon
- ¼ teaspoon kosher salt
- 3 tablespoons cold unsalted butter, diced
- ¾ cup chopped walnuts or pecans

Preparation

1. Preheat the oven to 350 degrees. Grease and flour a 10-inch tube pan.
2. Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment for 4 to 5 minutes, until light. Add the eggs one at a time, then add the vanilla and sour cream. In a separate bowl, whisk together the flour, baking powder, baking soda, and salt. With the mixer on low, add the flour mixture to the batter until just combined.
3. For the streusel, place the brown sugar, flour, cinnamon, salt, and butter in a bowl and cut the butter in with two forks or a pastry cutter until it forms a crumble. Mix in the walnuts or pecans.

4. Spoon half the batter into the pan and spread it out with a spatula. Sprinkle with half of the streusel. Spoon the rest of the batter in the pan, spread it out, and scatter the remaining streusel on top. Bake for 45 to 55 minutes, until a toothpick comes out clean.
5. Allow to cool on a wire rack for 30 minutes. Carefully flip the cake, streusel-side down, onto a serving plate or platter.

6. Enjoy with coffee!