



[Easy Sour Cream Coffee Cake](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Total Time: 45 Minutes

Servings: 24

Easy Sour Cream Coffee Cake Ingredients:

Ingredients for Topping:

- 1 cup Brown Sugar
- 2 TBSP Flour
- 2 TBSP Salted Butter

Ingredients for Cake:

- 2 cups Flour
- 1 tsp Baking Soda
- 1 tsp Baking Powder
- ½ tsp Salt
- 8 TBSP Unsalted Butter, softened (1 stick)
- 1 cup Sugar
- 3 Eggs

- 1 tsp Vanilla
- 1 cup Sour Cream

Easy Sour Cream Coffee Cake Directions:

- To make the topping:
- In a medium sized bowl combine 1 cup brown sugar, 2 tablespoons of flour, and 2 tablespoons of salted butter.
- Combine together using a fork until mixture is pebbly. Set aside.
- To make the cake:
- Preheat oven to 350°.
- Lightly spray an 13" x 9" baking pan with non-stick spray. Place one sheet of parchment paper across the pan. Place a second sheet of parchment paper across the first sheet (to form an +). Set aside.
- Sift together 2 cups flour, 1 teaspoon baking soda, 1 teaspoon baking powder, and salt. Set aside.
- Using a stand mixer, cream together 8 tablespoons unsalted butter, and 1 cup sugar.
- Add eggs one at a time beating until combined after each addition.
- Add 1 teaspoon vanilla.
- Slowly add sifted dry ingredients, do not over beat.
- Fold in sour cream by hand.
- Pour mixture into prepared pan.
- Sprinkle evenly with prepared topping.
- Bake in preheated 350° oven for 30 to 35 minutes.
- To remove the cake from the pan, simply pinch the parchment paper at opposite side (so the weight of the Easy Sour Cream Coffee Cake is supported), lift up the coffee cake, and place it on a cutting board.