

Crumb Cake

Carol Swanson

1/2 Cup Butter
1 Cup Sugar
2 Eggs
1 Cup (8 oz) Sour Cream
1 Teaspoon Vanilla
1 1/2 Cups Flour
1 Teaspoon Baking Soda
1/4 Teaspoon Salt

Topping:

3/4 Cup Sugar
1/2 Cups Chopped Nuts
3 Tablespoons Coconut
3 Teaspoons Ground Cinnamon

In mixing bowl, cream the butter & sugar.

Add eggs one at a time beating well after each addition.

Add Sour Cream & Vanilla; mix well.

Combine flour, baking soda & Salt; Add to the creamed mixture & mix well.

Spread half the creamed mixture into a greased 9" square pan.

Combine the topping ingredients, sprinkle half over the batter.

Carefully spread the remaining batter on top; sprinkle with remaining topping.

Gentle swirl topping through batter with a knife.

Bake 350 degrees for 35-40 minutes until toothpick comes out clean.

Note: This was served at the 2008 Retreat and everyone loved it!