

*Sweetnicks.com*

*Barbara's Watch Hill Sour Cream Coffeecake*

Recipe from Letty

November 2005 Supper Club

Barbara Lauterbach is a long-time King Arthur spokesperson and friend. This coffee cake is a favorite at her Watch Hill Bed & Breakfast in Center Harbor, New Hampshire. "Its rich cinnamon aroma brings guests down on time for breakfast" says Barbara. "And it also freezes very well, so I always keep one in the freezer for drop-ins!"

- 1/2 cup chopped walnuts
- 1 teaspoon ground cinnamon
- 1 1/2 cups sugar
- 2 1/4 cups King Arthur Unbleached All-Purpose Flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/3 cup (5 tablespoons) butter, softened
- 1/3 cup vegetable oil
- 2 large eggs
- 1 cup light sour cream
- 2 teaspoons vanilla

Preheat your oven to 350°F, and grease a 9 or 10-inch tube pan with removable bottom, or a 9 x 13-inch pan. In a small bowl, combine the walnuts, cinnamon, and 1/2 cup of the sugar. Set aside. In a medium-sized bowl, combine the flour, baking powder, baking soda and salt. Set aside.

In a large bowl, beat the butter, oil and remaining 1 cup sugar till

well mixed. Add the eggs, one at a time, beating well after each addition. Reduce mixer speed to low, and gradually beat in the flour mixture, the sour cream and the vanilla, being careful not to over-beat the mixture.

Spoon half of the batter into the pan, and sprinkle with half of the nut mixture. Spoon the remaining batter into the pan, and sprinkle with the rest of the nut mixture.

Bake the cake 55 to 65 minutes, or until it tests done (35 to 40 minutes if you're using a 9 x 13-inch pan). Cut in wedges and serve warm.

*Sweetnicks Note: Barbara welcomes guests year 'round to her beautiful B & B, which overlooks Lake Winnepesaukee. For information, give her a call at 603-253-4334.*