

Sour Cream Coffee Cake

Based on the recipe by Toronto's cooking and baking maven in her book Lillian Kaplun's Kitchen (Key Porter; \$19.95). I like to bake this in a small bundt or tube pan – about 8 inches/20 cm in diameter – as it gives the prettiest shape. You can use chopped walnuts instead of chocolate chips, if desired. Best served - with a cup of joe, of course – the day it's baked.

1 cup sour cream
1 tsp baking soda
2 cups cake and pastry flour
Pinch of salt
2 tsp baking powder
½ cup butter
1 cup less 2 tbsp granulated sugar
2 eggs
1 tsp vanilla extract

Filling:

¼ cup brown sugar
2 tbsp unsweetened cocoa
1 tsp ground cinnamon
½ cup semi-sweet chopped chocolate or chocolate chips, optional
Icing sugar for dusting

1. Preheat oven to 350F.
2. In small bowl, combine sour cream and baking soda.
3. In medium bowl, sift together flour, salt and baking powder.
4. In large bowl, using electric mixer, cream butter until soft. Add granulated sugar; beat until light and fluffy. Beat in eggs, one at a time, then vanilla. Fold in dry ingredients alternately with sour cream mixture.
5. In small bowl, combine filling ingredients.
6. Grease and lightly dust with flour 8-inch/20 cm bundt pan, 9-inch/23 cm square baking pan or 9-inch/23 round springform pan. Spread half of batter in pan; sprinkle filling mixture on top. Spread with remaining batter.
7. Bake in oven about 40 min. or until tester comes out clean. Cool in pan on wire rack. Invert on to plate. Dust with icing sugar.

Makes 8 to 10 servings.