

Cinnamon Swirl Bundt Coffee Cake

Serves 12

- 230 g sour cream
- 170 g butter
- 300 g white sugar
- 210 g flour
- 60 g chopped walnuts
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp vanilla extract
- 3 eggs
- 1 T ground cinnamon
- 50 g white sugar



1. Preheat oven to **200°C**
2. Lightly grease one 25-cm bundt pan
3. Cream sugar together with eggs until well blended
4. Add sour **cream** and **butter** and beat well.
5. Add **flour**, **baking soda**, and **baking powder** and mix well.
6. Stir in **vanilla** and the chopped **nuts**.
7. Mix the remaining **sugar** with the **cinnamon**.
8. Pour half of the batter into the prepared pan. Sprinkle generously with the cinnamon sugar mixture. Cover with remaining cake batter
9. **Bake for 8 minutes**, then lower temperature to **175°C** and **bake for another 40 minutes**.

Note: 1 C sour cream = 1 C yogurt + 1 tsp baking soda