

Chocolate Sour Cream Coffeecake

Grandma Bruce, grandmother of my first husband



Servings: 16

Preparation Time: 30 minutes

This was a family favorite on Christmas morning. I think I usually added more cocoa because I liked it with a more chocolate flavor. The night before I'd mix up everything I could so it wouldn't take too much time to get it into the oven.

1. Preheat oven to 350°F.
2. In separate bowl combine topping: cocoa, sugar and cinnamon and set aside.
3. Combine margarine, sugar, eggs, vanilla and sour cream in mixer and mix well. Then add flour, baking powder, cream of tartar and soda.
4. Pour half of the batter into an oiled 9x13 pan, then sprinkle half of the topping over it, then pour in remaining batter. Use a knife and swirl the batter a little, then sprinkle remaining topping on top. Bake for 45 minutes.

TOPPING:

- 4 teaspoons unsweetened cocoa powder
- 1 cup sugar
- 4 teaspoons ground cinnamon

BATTER:

- 4 cups flour
- 4 teaspoons baking powder
- 1/2 teaspoon cream of tartar
- 2 teaspoons baking soda
- 1/2 pound butter, or margarine, softened
- 2 cups sugar
- 4 whole eggs
- 2 cups sour cream
- 2 teaspoons vanilla

Serving Ideas: With fresh fruit, it makes a great breakfast.

Per Serving (excluding unknown items): 431 Calories; 18g Fat (36.5% calories from fat); 6g Protein; 64g Carbohydrate; 1g Dietary Fiber; 91mg Cholesterol; 366mg Sodium; 38g Total Sugars; trace Vitamin D; 132mg Calcium; 2mg Iron; 111mg Potassium; 198mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com