

# Grandma's Chocolate Sour Cream Coffeecake

Grandma Bruce



## CAKE BATTER:

1/2 pound butter, or margarine, softened

2 cups sugar

4 whole eggs

2 cups sour cream

2 teaspoons vanilla

4 cups flour

4 teaspoons baking powder

1/2 teaspoon cream of tartar

2 teaspoons baking soda

## TOPPING:

4 teaspoons unsweetened cocoa powder

1 cup sugar

4 teaspoons ground cinnamon

*Serving Ideas: With fresh fruit and some bacon or sausage, it makes a great breakfast.*

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 18

*This has been 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 get everything ready, so preparing it the next morning didn't take much time.*

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

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Per Serving (excluding unknown items): 396 Calories; 17g Fat (38.2% calories from fat); 5g Protein; 57g Carbohydrate; 1g Dietary Fiber; 86mg Cholesterol; 383mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 3 Fat; 2 1/2 Other Carbohydrates.