Marion Cunningham's Great Coffee Cake

Author: From The Breakfast Book by Marion Cunningham
Source: March 2009 Gourmet

Carolyn T's Main Cookbook

Servings: 12



1/2 pound butter (2 sticks) room temperature
1 cup sugar
3 eggs, at room temperature
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1 cup sour cream

Serving Ideas:

Blog: Carolyn T's Blog: http://tastingspoons.com

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Per Serving (excluding unknown items): 355 Calories; 21g Fat (52.4% calories from fat); 5g Protein; 38g Carbohydrate; 1g Dietary Fiber; 103mg Cholesterol; 548mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 1 Other Carbohydrates.

Description: This makes a moist, rich cake adaptable to many changes. Some very good variations to this splendid basic cake follow the directions.

1. Preheat the oven to 350°F. Grease and flour a 10-inch tube pan or Bundt pan.
2. Put the butter in a large mixing bowl and beat for several seconds. Add the sugar and beat until smooth. Add the eggs and beat for 2 minutes, or until light and creamy. Put the flour, baking powder, baking soda, and salt in a bowl and stir with a fork to blend well. Add the flour mixture to the butter mixture and beat until smooth. Add the sour cream and mix well.
3. Spoon the batter into the pan. Bake for about 50 minutes, or until a straw comes out clean when inserted into the center. Remove from the oven and let rest for 5 minutes in the pan. Invert onto a rack and cool a little bit before slicing. Serve warm.

RAISIN AND SPICE: Add 1 teaspoon mace and 1 teaspoon nutmeg when combing dry ingredients. Stir 3/4 cup raisins and 1/2 cup currants into the batter after adding the sour cream, and proceed with the basic recipe.

DRIED FIG AND ALMOND: You will need 1 1/2 cups of Calimyrna figs; if the figs are very dry, put them in a bowl, pour boiling water over them, and let stand for 15 minutes; then drain. Cut the figs into quarters. After adding the sour cream, add these along with 1 1/2 cups unblanched, coarsely chopped almonds. Stir well and proceed with basic recipe.

APPLE AND WALNUT: Add 1 1/2 cups coarsely chopped apple (peeled or unpeeled) and 1 1/2 cups coarsely chopped walnuts to the batter after adding the sour cream, and stir to distribute well. Proceed with the basic recipe.

SIMPLE VANILLA: Follow the basic recipe, but add 5 teaspoons vanilla extract when adding the sour cream.