Coffee Cake Exceptional

(14-16 Servings)

**Ingredients: Batter**

¾ cup butter

1 ½ cups sugar

3 eggs

1 ½ teaspoons vanilla

3 cups flour

1 ½ teaspoons baking powder

1 ½ teaspoons baking soda

¼ teaspoon salt

2 ½ cups sour cream (dairy)

**Ingredients: Filling:**

½ cup brown sugar (packed)

1 ½ teaspoons cinnamon

**Directions: Day 1:**

1. Preheat the oven to 350 degrees
2. Spray two 9x5x3-inch loaf pans with cooking spray and set aside.
3. In a large mixing bowl, combine butter, sugar, eggs, and vanilla. Beat on medium speed for 2 minutes.
4. In a separate bowl, combine flour, baking powder, baking soda, and salt.
5. Mix the dry ingredients into the liquid ingredients alternatively with sour cream.
	1. Example: Step 1: Pour some dry ingredients into the liquid ingredients bowl
	2. Step 2: Add in some sour cream
	3. Step 3: Repeat
6. Make the filling at set it aside.
7. Loaf Pans: Spread ¼ of the batter in each pan and then sprinkle ¼ of the filling on top of the batter. Repeat this once. (Half the batter and half of the filling will go in 1 pan, the other will go in the other pan)
8. Bake at 350 degrees for 60 minutes or until a toothpick inserted in center comes out clean.
9. Cool slightly in pan before removing it to cool on a wire rack.

**Directions: Day 2:**

1. Cut enough slices for 25 students
2. These can be microwaved for a few seconds to warm them up.
3. Put the plate on the serving table and enjoy!