



MOM'S SOUR CREAM COFFEE CAKE

1½ cups all-purpose flour
1½ cups whole wheat pastry flour
1 teaspoon grated lemon zest
¼ teaspoon baking soda
¼ teaspoon salt
8 ounces (2 sticks) butter, plus extra for pan, softened
2 cups granulated sugar
6 eggs, at room temperature
2 teaspoons fresh lemon juice
1 teaspoon almond extract
1 cup sour cream
1 cup very coarsely chopped walnuts
Powdered sugar, for garnish

Preheat oven to 325°F. Butter and flour a Bundt pan.

In a medium bowl, whisk together flours, zest, baking soda and salt.

In a large bowl, cream butter and sugar with an electric mixer. Beat in eggs one at a time. Beat in juice and extract. Alternate beating in flour mixture and sour cream. Stir in nuts. Scrape batter into prepared pan. Bake 1 hour or until a wooden pick inserted in center comes out clean. Cool in pan 15 minutes. Invert cake onto a wire rack, and cool completely. Before serving, sift powdered sugar over the top.

Serves 12-16.

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