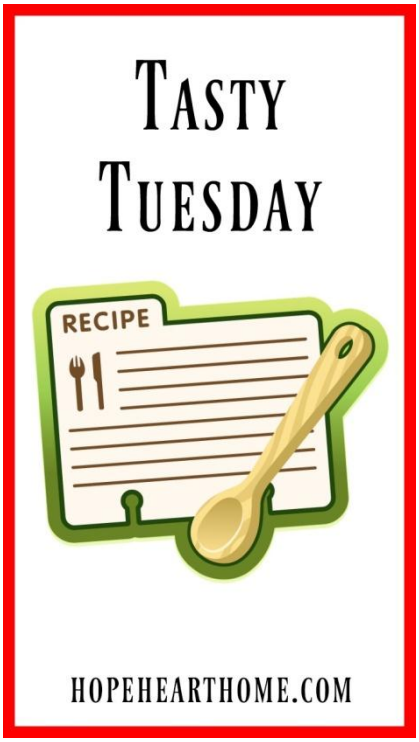
Aunt Margies's Coffee Cake



Preheat oven to 350°

Ingredients:

- 1 stick butter
- 2 eggs
- 1 cup sugar
- 2 cups flour
- pinch of salt
- 1 tsp vanilla
- 1 tsp baking powder
- 1 tsp baking soda
- 1 cup sour cream or vanilla yogurt
- 1/2 cup brown sugar
- 3 tsp cinnamon

Directions:

1. Beat butter, eggs and sugar.
2. Add flour, salt, vanilla, baking powder and baking soda.
3. Add sour cream or yogurt.
4. Prepare loaf pan* with shortening (so it doesn't stick).
5. Pour the mixture in.
6. Combine the brown sugar and cinnamon for topping.
7. Use 1/2 topping mixture into pan and gently swirl in.
8. Use other 1/2 as topping to the loaf.
9. Bake for 40-50 minutes

Bon Appétit!

This recipe is NOT gluten-free!

I remember my mom using a *square baking dish and cutting this into squares for serving with a good steaming cuppa!