

**October 31, 2018**  
**Favorite Coffee Cake**



Ingredients:

Cake:

- 1 stick margarine
- 2 eggs
- 1 c. sugar
- 2 c. flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- 1 c. sour cream

Filling:

- 1/3 c. brown sugar
- 1 Tbsp. cinnamon
- 1 c. chopped pecans
- 1 c. coconut

Directions:

1. In a large bowl, cream together margarine, eggs and sugar.
2. In a separate bowl, sift together flour, baking powder, baking soda and salt.
3. Add dry ingredients, alternating with sour cream, to the creamed ingredients. Mix well.
4. Spread half of the batter into a greased 9x13 inch pan. It will be a very thin layer.
5. Cover with half of the filling mixture. Repeat a layer of batter and a layer of filling.
6. Bake at 350° for 30 to 35 minutes.



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