

Streusel Nut Coffee Cake

1/3 c. butter or margarine, softened
1/2 c. sugar
2 eggs
1 1/2 c. flour
1 tsp. baking powder
3/4 tsp. salt
1/2 tsp. baking soda
1/2 tsp. nutmeg
2/3 c. sour cream

Cream butter and sugar together. Stir in eggs, mixing well. Whisk together all dry ingredients. Add to butter/sugar/egg mixture alternately with sour cream, stirring until mixture is well blended. Spread half the batter in a greased 8 1/2 -inch round or 9-inch square baking pan. Sprinkle with half the topping mixture. (See below) Add the rest of the batter and sprinkle with the remaining topping. Bake at 350° for 25 to 30 minutes until cake is lightly brown. Serve warm. Makes about 16 small servings.

TOPPING: Cut together the following using pastry whisk/cutter until mixture resembles coarse crumbs:

1/2 c. brown sugar
1/3 c. flour
1/3 c. butter or margarine, softened (room temperature, not melted)
2 tsp. cinnamon
1/2 c. pecan pieces (optional)