

A Recipe From *tikkido*

Sour Cream Coffee Cake

<https://tikkido.com/blog/sour-cream-coffee-cake>

Sour Cream Coffee Cake Ingredients:

- 3 cups flour
- 1 cup sugar
- 1/2 cup brown sugar
- 4 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon cardamom
- 2 cups sour cream
- 4 eggs

Instructions:

1. Beat eggs, and mix in sugars, sour cream, salt, and spices.
2. In a separate bowl, mix together the flour, baking powder, and baking soda.
3. Combine the wet and dry ingredients and put in a 9x13 pan.
4. Top with streusel and bake for 25-35 minutes at 350 degrees Fahrenheit.

Streusel Topping Ingredients:

- 4 Tablespoons flour
- 4 Tablespoons butter
- 5 Tablespoons sugar
- 5 Tablespoons brown sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg

Streusel Instructions:

1. Mix all dry ingredients together. Cut in cold butter until mixture resembles crumbs.

