

## **SOUR CREAM COFFEE CAKE**

*(Cooking Light, March 2010)*

3/4 c. old-fashioned oats, divided  
1 c. flour  
1/4 c. whole wheat flour  
1 tsp. baking powder  
1/2 tsp. baking soda  
1/4 tsp. salt  
1/2 c. granulated sugar  
1/2 c. packed brown sugar, divided  
1/3 c. butter, softened  
2 lg. eggs  
1 tsp. vanilla extract  
1 (8-oz) carton light sour cream (I used fat free plain yogurt)  
2 Tb. finely chopped walnuts (I used pecans because we love them!)  
1/2 tsp. cinnamon  
1 Tb. chilled butter, cut into small pieces

Pre-heat oven to 350 degrees.

Spread oats in a single layer on a baking sheet. Bake at 350 for 6 minutes or until oats are barely fragrant and light brown. Coat a 9-inch springform pan (I used a regular 9-in. round glass baking pan) with cooking spray; set aside. Reserve 1/4 c. oats; set aside. Place remaining oats in a food processor; process 4 seconds or until finely ground. Combine flours, processed oats, baking powder, baking soda, and salt; stir with whisk.

Place a granulated sugar, 1/4 c. brown sugar, and 1/3 c. butter in a lg. bowl. Beat with a mixer at medium speed for 3 min. or until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. Add flour mixture to sugar mixture alternately with sour cream, beginning and ending with flour mixture. (Batter will be slightly lumpy because of oats.) Spoon batter into prepared pan; spread evenly.

Combine remaining 1/4 c. oats and 1/4 c. brown sugar, nuts, and cinnamon in a bowl. Cut in 1 Tb. butter with a pastry blender until well blended. Sprinkle top of batter evenly with nut mixture. Bake at 350 degrees for 38 minutes or until toothpick inserted in center comes out clean, top is golden, and cake begins to pull away from sides of pan.

Cool cake in pan for 10 min. Serves 10.

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