

Sour Cream Coffee Cake

- 1 white cake mix (Duncan Hines)
- 1 cup sour cream
- $\frac{2}{3}$ cup vegetable oil
- 4 whole eggs
- 1 tsp vanilla
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup chopped walnuts
- 2 tsp cinnamon

Preheat oven to 350° .

Combine cake mix, sour cream, oil, eggs & vanilla. Beat for 4 minutes.

In a separate bowl combine sugar, walnuts and cinnamon, mixing thoroughly.

Grease & flour a 10" Angel or Bundt pan.

Pour half of the cake batter into pan.

Evenly sprinkle half of the sugar mixture into the cake pan. Using the tip of a knife, lightly swirl the sugar mixture into the cake batter.

Pour & spread remaining cake mixture into the cake pan. Top with remaining sugar mixture and swirl into the cake batter.

Bake for 60 minutes or until tester comes out clean. Let cool in pan.