

This is a buttery-rich moist cake! A delicious streusel topping takes the place of frosting for this cake, the streusel is so good that I have used it on many other cakes.

Chocolate Streusel Coffee Cake

- Chocolate streusel (recipe follows)
- 1/2 cup butter, softened
- 1 cup sugar
- 3 eggs
- 1 cup sour cream
- 1 tsp. vanilla extract
- 2 cups all purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/4 tsp. salt

Prepare chocolate Streusel and set aside.

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Cream together the butter and sugar in a large mixing bowl until light and fluffy. Add eggs; blend well on low speed. Stir in sour cream and vanilla. Combine flour, baking powder, baking soda and salt; add to batter. Blend well.

Sprinkle 1 cup of the Chocolate Streusel into greased and floured 12-cup Bunt pan. Spread one third of the batter (about 1 1/3 cups) in pan; sprinkle with half the remaining streusel (about 1 cup). Repeat layers, ending with batter on top. Bake at 350 degrees for 50 to 55 minutes or until cake tester



What kind of butter or margarine should I use? Never use low fat margarine for baking. Cakes will collapse and cookies may flatten and lose their form. Low fat margarine contains a higher air and water content which is released during cooking or baking and alters the consistency of the product. Do not substitute margarine for butter in any recipe.

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comes out clean. Cool 10 minutes; invert onto serving plate. Cool completely.