Jewish Coffee Cake

Ingredients

- 1 yellow cake mix
- 1 pkg instant pudding (vanilla)
- 4 eggs
- 1/2 cup oil
- 2 tsp vanilla
- 1 cup (8 oz) sour cream

Topping / Filling

- 1/3 cup sugar
- 1 tsp cinnamon
- 1 tsp cocoa
- 1/2 cup chopped nuts

(I prefer to double this for more filling)

Instructions

1. Mix together all topping/filling ingredients and set aside.
2. Combine all cake ingredients and beat until very thick and smooth.
3. Pour 1/2 of the batter into a greased tube pan or 10" springform pan.
4. Sprinkle with a little more than 1/2 of the filling.
5. Pour on the rest of the batter and sprinkle with the rest of the topping.
6. Bake at 350°F - 50-55 minutes for a tube pan, 60-65 minutes for a springform pan.
7. Use a toothpick to test for doneness.

Here's what's cookin' Jewish Coffee Cake Serves

Recipe from the kitchen of



1 yellow cake mix
1 pkg. Instant Pudding (Vanilla)
4 eggs
½ c. oil
2 t. vanilla
1 C (8oz) sour cream

Topping / Filling Mix together
⅓ C sugar 1 t. cinnamon
1 t. Cocoa ½ c. chopped nuts
(I prefer to double this for more filling

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Combine all cake ingredients & beat until very thick & smooth. Pour 1/2 batter in a greased tube pan or 10" Springform pan. Sprinkle with a little more than 1/2 of filling. Pour on rest of batter and sprinkle with rest of topping. Bake at 350°

50-55 min tube pan

60-65 min Springform pan

Use toothpick to test for doneness

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