

Maple Nut Sour Cream Coffee Cake

$\frac{3}{4}$ cup butter or margarine 2 cups sour cream
1 $\frac{1}{2}$ cups sugar 1 $\frac{1}{2}$ cups chopped walnuts
2 eggs $\frac{3}{4}$ cup maple syrup
3 cups flour 1 cup maple syrup
3 tsp. baking powder
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{4}$ tsp. salt

Grease and flour a large bundt or tube pan. Preheat oven to 350 degrees. Soak walnuts in $\frac{3}{4}$ cup syrup. Cream butter, sugar and eggs. Sift flour, baking powder, soda and salt. Fold in dry ingredients alternately with sour cream. Pour half of the batter into the pan. Top with $\frac{1}{2}$ of the walnut/syrup mixture. Add remaining batter. Top with remaining walnuts. Bake for 50 minutes or until cake springs back at touch. Let cool 15 minutes in pan, then remove from pan. Heat 1 cup syrup. Poke holes in top of cake. Pour hot syrup slowly over the cake and into the holes. Yield: 12-16 servings