

Simple Coffee Cake

Ingredients

1/2 cup (1 stick) unsalted butter, room temperature
2/3 cup sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup sour cream
1/2 cup yogurt, plain
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 cup chopped walnuts
1/2 cup quick cooking oats
1 teaspoon cinnamon
1/2 cup brown sugar

Instructions

Preheat oven to 350F. Prepare a bundt pan with butter or cooking spray.

In the bowl of your stand mixer, combine the butter and sugar and mix until light and creamy. Add the eggs, vanilla extract, sour cream and yogurt and mix well. In another bowl, mix the flour with the baking soda, baking powder and salt. Add the flour mixture to the mixer and mix everything thoroughly. In a small bowl mix the chopped walnuts with the oats, brown sugar and cinnamon.

Place half of the batter in the prepared bundt pan. Pour half of the walnut mixture over the batter. Repeat with remaining batter and walnut crumble in consecutive layers.

Bake for 45 minutes. Let it cool for about 15 min before removing from bundt pan.