

Cinnamon Swirl Bundt Cake with Sour Cream

Bake-Off Winner, Rachelle Halperin

Ingredients for one cake:

2 cups flour
1 tsp baking powder
1/2 tsp baking soda
1-1/2 cups granulated white sugar
3/4 cups butter or margarine, softened
1 tsp vanilla
2 eggs
1 cup sour cream
(1 cup chopped pecans if you want)
1/3 cup packed light brown sugar
1-1/2 tsp ground cinnamon

Directions:

Step 1 –

1. Heat oven to 350 degrees.
2. Stir flour, baking powder, baking soda together.
3. In another bowl, mix granulated white sugar, butter and vanilla together. Use a hand mixer until light and fluffy.
4. When light and fluffy, add one egg at a time until the egg disappears.
5. Beat in the flour mix, alternating with the sour cream, beating after each addition. It will look like a batter.

Step 2 - Combine the packed light brown sugar, cinnamon (and nuts if using them). **

Step 3 –

1. Spoon ½ of the Step 1 batter into a greased and floured bundt pan.
2. Sprinkle ½ of Step 2 cinnamon/brown sugar mixture on top.
3. Repeat in order to provide layers of batter and cinnamon/sugar.

Step 4 – Bake for 45-50 minutes until toothpick inserted into center comes out clean.

Step 5 – Cook cake in the pan for ½ to ¾ hour. Loosen from edges with a knife. Turn out of pan and enjoy!!!

** If you want more of a cinnamon/sugar flavor, you can double the packed light brown sugar and ground cinnamon amounts.