Sour Cream Coffee Cake

Ingredients needed:
½ cup butter
2 cups all-purpose flour
1 cup white sugar
½ cup packed brown sugar
2 eggs
1 teaspoon baking powder
1 teaspoon baking soda
1 cup of sour cream
1 teaspoon of vanilla extract
1 teaspoon ground cinnamon
¼ cup of brown sugar
2-4 tablespoons of milk
1 cup of confectioners’ sugar
¼ ounces candy sprinkles
1. Mix together dry and wet ingredients together with an electric mixer until smooth.


3. Bake at 350 degrees for 45-50 minutes. While cake is baking make icing/glaze using Confectioners’ sugar and milk. Cool cake 15 minutes and turn upside down on serving plate.

4. After cake cools completely spread glaze on top. Spoon glaze over cake and add sprinkles.