

JASWELL'S APPLE NUT COFFEE CAKE

½ Cup Butter	1 Cup Sugar
2 Eggs	1 Tsp Vanilla
2 Cups Flour	1 Tsp Baking Powder
1 Tsp Baking Soda	¼ Tsp Salt
1 Cup Sour Cream	½ Cup Chopped Walnuts (optional)
2 Cups Chopped Jaswell Apple (fine)	½ Cup Brown Sugar
1 Tsp Cinnamon	

Cream together butter and sugar in a large bowl. Add the eggs and vanilla, beat well. In separate bowl, stir together 2 cups flour, baking powder, baking soda and salt; slowly add to the creamed mixture alternating with the sour cream. Fold in the apple and spread batter into a greased 13 x 9 pan. In a separate bowl, combine the nuts, brown sugar, cinnamon and 2 Tbsp of flour. Mix well and sprinkle over the batter. Bake in 350 degree oven 35-40 minutes or until done.