

## Sour Cream Coffee Cake

### Ingredients:

- Cooking spray
- 3 cups flour
- 1 teaspoon baking soda
- 2 1/2 cups Splenda, divided
- 2 tablespoons cinnamon
- 1 cup butter
- 4 eggs
- 2 teaspoons vanilla extract
- 2 1/4 cups sour cream



### Directions

1. Preheat oven to 325°F. Spray a 9 X 13-inch baking pan with cooking spray.
2. Combine flour and baking soda in a medium bowl. Set aside.
3. Combine 1/2 cup Splenda and cinnamon in a small bowl. Set aside.
4. Combine butter and remaining Splenda in a large bowl. Stir in eggs one at a time and vanilla. Alternately add sour cream and the flour mixture, stirring well between additions.
5. Transfer batter to the prepared baking pan. Sprinkle evenly with the cinnamon and Splenda mixture.
6. Bake 45–50 minutes. Allow to cool before cutting and serving.

*Makes 10 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***