

Best coffee cake ever

By Ashleigh Noyes

Tribune Columnist

This year while the cheerleaders prepared their float for the Perkins County Fair parade, Alicia Patrick blessed us with a little breakfast treat. Now, it is no secret that I am a HUGE coffee cake fan. I could eat a whole pan by myself. So, when I saw what little Rachel took out of her car I could barely control myself. So I sat at the edge of the lawn, mouth watering, waiting very patiently for the girls to get their sample.

When my turn finally arrived I couldn't believe my taste buds. The best coffee cake I have ever eaten in my whole life! So immediately I had to text Mrs. Patrick and beg for the recipe. I thought I had better share with all of you readers as well. You never know when I will show up at your brunch and I would hate to feel like I was hiding such a delightful secret! Thanks Alicia!

Sour Cream Coffee Cake

1 box white or yellow cake mix

4 eggs

1 cup sour cream

1 (3 oz.) pkg. vanilla pudding

1/2 cup cooking oil

1/3 cup water

1 cup brown sugar

1 tsp cinnamon

1 cup chopped nuts

FROSTING

2 cups powdered sugar

milk

Beat cake mix, eggs, sour cream, pudding mix, oil and water. Batter will be thick.

Mix sugar, cinnamon and nuts in a small bowl.

Pour half of batter into a greased 9x13 pan. Sprinkle 1/2 of the sugar/nuts mixture over batter.

Top with remaining batter. Sprinkle the remainder of the sugar/nuts mix on top of the batter.

Bake at 350° for 40-50 minutes. When cake is done poke holes in it with a fork. Drizzle with frosting. When making frosting add just enough milk to make it thin.

