

Shoofly Coffee Cake

This "Introduction to the taste of Shoofly pie" was sent to me by a fan in Indiana who found it years ago at a bed and breakfast in an Amish area. Thanks, Claire! It is delicious.

3 cups all-purpose flour
1 and 1/3 cups sour cream
1 cup sugar
3/4 cup butter - softened
1/2 cup brown sugar
1/2 cup light molasses
1/2 cup chopped walnuts --pecans are super, too
3 large eggs
2 teaspoons baking soda
1 1/2 teaspoon cinnamon
1 teaspoon nutmeg
1 1/2 teaspoon baking powder
1 1/2 teaspoons vanilla
1/4 teaspoon salt

In a large bowl, sift together flour, baking soda, baking powder and salt. Set aside.

In a separate medium bowl, mix together the butter, sugar, eggs, vanilla and molasses until you get a consistency of wet sand. It works best if you mix with fingers or two forks.

Add wet ingredients to dry ingredients and stir. Add sour cream and beat until smooth.

In a separate small bowl, mix brown sugar with walnuts, nutmeg and cinnamon. Preheat oven to 350° F

Prepare a 10 inch coffee cake pan with a thin coating of cooking spray and a light sprinkling of flour. Sprinkle with 1/3 of the nut mixture in the pan.

Spread half of the batter over the nut mixture, followed by another 1/3 of the nut mixture, the remaining batter and the last 1/3 of the nut mixture.

Bake 55 minutes or until a toothpick inserted near center comes out clean.

Let cool slightly before serving or slicing. This is really great served warm with butter. Leftover cake, well wrapped in plastic wrap keeps well in the refrigerator for a week. Just warms up in the microwave.

from the BarbaraWorkinger.com website