

## Sour Cream Banana Coffee Cake

1/2 CUP BUTTER  
1 CUP SUGAR  
2 EGGS  
3 RIPE BANANAS, MASHED  
1 TSP. VANILLA  
1/2 CUP SOUR CREAM  
1/2 TSP. CINNAMON  
2 CUPS SELF-RISING WHITE LILY FLOUR

### TOPPING:

1 CUP CHOPPED NUTS  
1/2 CUP BROWN SUGAR  
1 TSP. CINNAMON  
Combine nuts, 1/4 cup sugar, and cinnamon and set aside.

Preheat oven 350 degrees.  
Cream butter, add sugar gradually. Beat in eggs one at a time. Add mashed bananas, vanilla, cinnamon, and sour cream. Mix in flour until well blended. Pour batter into well-greased tube pan. Sprinkle topping on top of batter. Bake 45 minutes. (Check for doneness with cake tester) Cool cake on rack 10 minutes.

Since this cake has a topping, it will have to be served out of the pan. Enjoy!