

Pat Foote's Sour Cream Coffee Cake

Submitted by HMA Executive Director Linda Onorevole in memory of her late mother, Pat "Mama Foote."

½ lb. butter
2 cups of sugar

Beat above until light and fluffy.

Add 4 eggs – one at a time – beating well.
Also, add 2 teaspoons vanilla to the eggs alternately.

3 cups of flour
2 teaspoons of baking soda
2 ½ teaspoons of baking powder
With
1-pint sour cream

Fold well until smooth.

In separate bowl:

½ cup sugar
2 teaspoons cinnamon
1 cup chopped walnuts (optional)

Blend above ingredients well.

Pour half of the batter into a pan larger than a 9 x 13 x 2-inch greased pan – spread half of the nuts, cinnamon and sugar mixture over top.

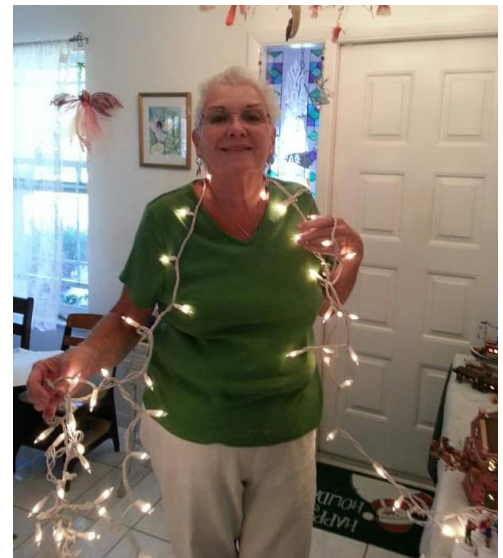
Then add the rest of batter and end up with the sugar, nut, and cinnamon mixture.

Bake 55-60 minutes in a pre-heated 350° oven.

** Fresh seasonal fruit, i.e. blueberries, cranberries, peaches can be added to the sugar/cinnamon/nut mixture. Blueberry sour cream coffee cake is our family favorite!



Pat Foote's sour cream coffee cake fresh out of the oven



Some people decorate the house. Pat Foote BECAME the decorations.



Linda and her mother, Pat "Mama Foote."



Linda's 2025 holiday party at her Cape Coral, FL, home.