

Sour Cream Coffee Cake Heaven

Yield: 16 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/norwegian-waffle-recipe-with-sour-cream>

Ingredients:

- 3/4 cup all-purpose flour
- 3/4 cup dark brown sugar packed
- 1/2 teaspoon salt
- 3/4 cup pecans toasted
- 6 tablespoons unsalted butter cold, cut into 1 inch pieces
- 1/2 cup sugar
- 1 teaspoon unsweetened cocoa powder dark
- 1 1/2 teaspoons cinnamon
- 3 1/2 cups all purpose flour
- 1 teaspoon baking powder
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 sticks unsalted butter softened
- 2 cups sugar
- 4 large eggs
- 16 ounces sour cream
- 1 1/2 teaspoons pure vanilla extract

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 110 milligrams
4. Fat: 28 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 14 grams
8. Sodium: 350 milligrams

9. Sugar: 43 grams

Thank you for visiting our website. Hope you enjoy Sour Cream Coffee Cake Heaven above. You can see more 20 norwegian waffle recipe with sour cream You won't believe the taste! to get more great cooking ideas.