Grandma Carter's Sour Cream Coffee Cake

BREAKFAST

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
1 tube pan, 16 slices	15 min	≈1 h 45 min	325 °F (163 °C)	276 kcal · 242 mg Na · 3 g protein

EQUIPMENT
Tube pan, 10 in · Stand mixer, paddle

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1				Preheat the oven to 325 °F (163 °C). Grease the tube pan well and dust it with flour.
2	Yellow cake mix, Duncan Hines, *dry*	432 g	1 box (15.25 oz)	Put the dry cake mix, sugar, oil and sour cream in the stand mixer with the paddle. Mix until combined.
	Granulated sugar	100 g	½ cup	
	Neutral oil (canola)	164 g	¾ cup	
	Sour cream	227 g	8 oz	
3	Eggs	200 g	4 large	With the mixer running, beat in the eggs one at a time. Mix until the batter is smooth.
4	Granulated sugar	50 g	4 tbsp	In a small bowl, stir the sugar and cinnamon together.
	Cinnamon, ground	15.6 g	2 tbsp	
5				Pour half the batter into the pan and sprinkle half the cinnamon sugar over it. Add the rest of the batter, then the rest of the cinnamon sugar on top.
6				Bake until a skewer in the thickest part comes out clean, 50–60 min. Cool in the pan ≈20 min, then turn it out onto a rack.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Yellow cake mix, Duncan Hines	432 g	1,607	3,516	10
Granulated sugar	150 g	581	2	—
Neutral oil (canola)	164 g	1,450	—	—
Sour cream	227 g	449	70	6
Eggs	200 g	286	284	25
Cinnamon, ground	15.6 g	39	2	1
Total		**4,412**	**3,874**	**41**
Per serving (1/16)		**276**	**242**	**3**

Nutrition: USDA FoodData Central: SR Legacy (sugar, canola oil, sour cream, eggs, cinnamon) and Branded Foods label (Duncan Hines Classic Yellow, 43 g = 160 kcal, 350 mg, 1 g). Pan grease and flour not counted.

NOTES

- The card says “4 Tbl. spoon of cinn & 2 Tbl. cinnamon”. The first “cinn” looks like a slip for sugar.
- White or yellow mix both work. Boxes have shrunk to 15.25 oz, so check the cake a few minutes early.