

# Coconut Chip Coffee Cake

## INGREDIENTS

1/2 cup butter, softened  
1 cup sugar  
2 eggs  
1 teaspoon vanilla extract  
2 cups all purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 cup (8 ounces) sour cream



## Filling/Topping

1/2 cup sugar  
1/2 cup flaked coconut  
1/2 cup semisweet chocolate chips  
1/2 cup chopped walnuts

## INSTRUCTIONS

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder, baking soda, and salt; add to the creamed mixture alternately with sour cream.

Spoon half of the batter into a greased 10-inch tube pan. Combine the filling ingredients; sprinkle half over the batter. Repeat layers. Bake at 350 degrees F. for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Yield: 12-16 servings.

– Provided by Cheryl Beck