## SOCK IT TO ME CAKE

## Ingredients

- 1. 2 1/2 c. flour
- 2 tsp. baking powder
- 3. 1 1/4 c. milk
- 4. 1 1/2 tsp. vanilla
- 5. 10 tbsp. butter or margarine
- 6. 1 3/4 c. sugar
- 7. 3 eggs
- 8. 1 (8 oz.) carton dairy sour cream
- **9. Filling**: 2 tablespoons of the cake mixture before the liquid is added. (Cream the sugar, margarine, remove a couple of tablespoons and add a little flour so you have a crumbly mixture)
- 10. use this: 2 tbsp. brown sugar
- 11. 2 tsp. cinnamon
- 12. 1 c. finely chopped nuts

## Instructions

- 1. Grease a tube or bundt pan.
- 2. Cream butter and sugar until light and fluffy.
- 3. Stir flour and baking powder together (set aside). Mix milk and vanilla extract. (Set aside). Add eggs one at a time, beating 1 minute after each addition, beat 3 minutes more. At low speed, add dry ingredients, alternate with milk, beginning and ending with dry ingredients. Add sour cream and mix well. Pour about 2/3 into pan. Sprinkle filling over the batter in the pan, fill pan with remaining cake mixture, and bake until done about 45 to 55 minutes.