Sour Cream Coffee Cake

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Ingredients:

- 16 ounce container of sour cream
- 1 1/2 teaspoons baking soda
- 3/4 cup chopped walnuts
- ½ cup sugar
- 2 teaspoon cinnamon
- 1 1/4 cup sugar
- 3 cups flour
- 2 teaspoon baking powder
- 1 1/2 teaspoons salt
- 3 eggs
- 2 sticks butter cut into small pieces
- 2 teaspoon vanilla

Preheat an oven to 350 degrees. Lightly grease or spray a Bundt baking pan with non-stick cooking spray. Position rack in center of oven, preheat oven to 350 degrees. Grease with 2 teaspoons butter and/or spray 12-cup Bundt pan.

Blend sour cream and baking soda, cover and let sit at room temperature for 30 minutes. Combine walnuts, ½ cup sugar and cinnamon in a bowl and set aside. Combine flour, baking powder and salt in a bowl and set aside.

In mixing bowl, mix sugar and eggs until fluffy. Add butter and mix for 2 minutes. Add rum, vanilla and sour cream and mix until well blended. Add dry ingredients and combine until batter is mixed. Do not overbeat.

Cover bottom of prepared pan with thin layer of batter. Sprinkle ½ of the nut mixture over top. Add another layer of batter and top with remaining nut mixture. Pour remaining batter into pan. Bake until cake tests done, about 1 hour. Let cool 5 minutes in pan. Invert onto wire rack and remove pan. Enjoy!