



Cinnamon Coffee Cake

*makes 2 - 9" cakes

Ingredients:

1 - 1/2 sticks unsalted butter; room temperature

2 cups granulated sugar

2 eggs

3 cups flour

2 rounded teaspoons baking soda

2 teaspoons cream of tartar

1/2 teaspoon salt

2 cups buttermilk

*cinnamon

*4 Tablespoons unsalted butter {for tops of cakes}

*brown sugar

Instructions:

Preheat oven to 350 degrees.

-In medium bowl, whisk together flour, baking soda, cream of tartar & salt. Set aside.

-Cream butter & sugar until light & fluffy. Add eggs.

-Beginning & ending with flour mixture, add to butter mixture. Mix well. Alternate with buttermilk. Continue to mix well.

-Grease & flour cake pans.

-Pour half of the batter into cake pans.

-Sprinkle with cinnamon.

-Pour remaining batter on top. Smooth so the batter is even.

-Sprinkle with cinnamon & brown sugar. Dot with cubes of butter. {I used 2 Tablespoons for each cake}

-Bake for 42 minutes or until cake tester comes out clean.

