

CINNAMON SOUR CREAM CAKE



Serving Size : 12-16 servings.

Category : Cake

Borrowed from the [Hersey's webpage](#)

Ingredients

Amount	Measure	Ingredient
3	cups	plus 2 tablespoons all-purpose flour, divided
2	cups	granulated sugar
2	teaspoons	baking powder
1/2	teaspoon	salt
1	container (8 oz.)	dairy sour cream
4	Whole	eggs

2	teaspoons	vanilla extract
1-1/4	cups (2-1/2 sticks)	butter or margarine, softened
1-2/3	cups (10-oz. pkg.)	HERSHEY'S Cinnamon Chips
some	optional	Powdered sugar

1. Heat oven to 350°F.
2. Generously grease and flour 12-cup fluted tube pan.
3. Combine 3 cups flour, granulated sugar, baking powder and salt in large bowl.
4. Beat sour cream, eggs and vanilla with fork or whisk in medium bowl until smooth.
5. Add butter and 1 cup sour cream mixture to flour mixture.
6. Beat on low speed until thoroughly combined; beat 1 minute on high speed.
7. Add remaining sour cream mixture; beat on medium speed until fluffy.
8. Stir together cinnamon chips and remaining 2 tablespoons flour until chips are coated; gently stir into batter.
9. Pour batter into prepared pan.
10. Bake 60 to 70 minutes or until wooden pick inserted in center comes out clean.
11. Cool 20 minutes; remove from pan to wire rack.
12. Cool completely.
13. Sprinkle with powdered sugar, if desired.