

This recipe is the first of a series of recipes from wonderful women from my past church, most of whom have gone to be with the Lord. I was raised in the Lutheran Church and Lutherans have a reputation of loving a potluck because many of the dishes were old family recipes. (Many German and Scandinavian ladies). Some of these take longer than recipes from today, but so worth taking the time to try them. I am passing them on exactly how I received them. You will get a kick out of some of their descriptions or measurements. Many of these women spoke into my life in many ways, whether teaching my Sunday school class or just being my friend or part of our family. I hope you enjoy taking advantage of some of the best cooks recipes dating back over 50 years.



This is my parents anniversary party
With Pastor and Mrs. Wuest.

SOUR CREAM COFFEE CAKE

From Mrs. E. G. Wuest

Mrs. Wuest was our pastor's wife. My memory of Mrs. Wuest (never knew her first name) was that every Sunday she was never seen without her hat and gloves to enhance the dress or suit she always wore. There was no casual dressing for church in those days. She was a stoic woman, but she served well as our pastor's wife and example to the women in the church.

Blend:

2 ¼ cup cake flour

1 cup sugar

½ tsp baking powder

1 tsp baking soda

½ tsp salt

1 cup sour cream

½ cup margarine

Beat at medium speed for one minute

Mix:

½ cups sugar

½ cup crushed cereal (like rice chex)

Cinnamon to taste

Pour half of batter into greased pan 9x12. Sprinkle with half of the mixture. Add rest of batter and top with remaining mixture. Bake 30-35 minutes at 350 degrees.