

Raisin Praline Coffee Cake

Source: Lois's cookbook

Ingredients

- ½ cup Shortening
- ¾ cups Sugar
- 1 teaspoon Vanilla
- 3 Eggs
- 1½ cups Seedless Dark Raisins, Chopped
- 2 cups Flour, Presifted
- 1 teaspoon Baking Powder
- 1 teaspoon Baking Soda
- 1 teaspoon Salt
- 1 cup Sour Cream
- ⅓ cup Butter
- 1 cup Brown Sugar
- 2 teaspoons Cinnamon
- ¾ cups Pecans, Coarsely Chopped

Method

Heat oven to 350°F. Grease and flour 10" tube pan.

Beat shortening, gran. sugar and vanilla until fluffy. Add eggs 1 at a time. Stir in raisins.

Sift together flour, baking powder, soda and salt. Stir alternately with sour cream into egg mixture.

In small bowl combine butter, brown sugar, cinnamon. Rub together until crumbled. Add pecans.

Spread half the batter in pan. Sprinkle half the crumbs. Add remaining batter, sprinkle remaining crumbs.

Bake approx. 50 min.

Cool in pan for 10 min. Remove, cool on rack.