

## Santa's Favorite

### Christmas Morning Coffee Cake

6 tablespoons butter, melted

1 cup brown sugar

2 teaspoons cinnamon

1 cup chopped walnuts

1/2 cup butter

3/4 cup sugar

1 teaspoon vanilla extract

3 eggs

1/8 teaspoon salt

2 cups flour

1 teaspoon baking powder

1 teaspoon baking soda

1 cup sour cream

1 pkg. (6 oz.) semi-sweet chocolate chips

Preheat oven to 350 degrees. Butter an angelfood cake pan. Make filling: In a medium bowl, stir together all filling ingredients. Set aside.

For cake, cream butter and sugar together by hand or with a food processor. Add vanilla, then eggs one at a time. Sift together salt, flour, baking powder and baking soda and add to egg mixture, alternating with the sour cream. Fold in chocolate chips.

Pour half of cake mixture into prepared pan. Sprinkle on half of nut mixture. Repeat. Bake 50 minutes. Serves 1 Santa Claus.