

**Ingredients for cake:**

½ cup butter  
¾ cup light brown sugar  
1 ½ cups unbleached, all-purpose flour  
¾ tsp. baking powder  
¼ tsp. baking soda  
¼ tsp. salt  
2 large eggs  
1 tsp. pure vanilla extract  
1 cup light sour cream

**Ingredients for topping:**

½ cup sugar  
½ cup flour  
1 tsp. cinnamon  
¼ tsp. nutmeg  
¼ cup melted butter  
1 cup chopped walnuts

**Directions:**

1. Preheat oven to 350(F).
2. With an electric mixer, cream butter and brown sugar. Add baking powder, baking soda and salt. Scrape down sides of bowl. Add eggs and vanilla. Add flour.
3. Fold in sour cream.
4. Lightly spray a non-stick bundt pan (or any 9"-10" pan) with canola oil.
5. Spoon batter into pan. Smooth out batter in pan. Set aside.
6. For the crumb topping: In a bowl combine chopped walnuts, flour, sugar, cinnamon and nutmeg. Stir ingredients together. Add melted butter and combine.
7. Sprinkle mixture on top of batter. Bake for 35-40 minutes. Allow to cool for 15 minutes before removing from pan.

If using the bundt pan, cut all around the edges and lift center from outer ring. Then cut all around the bottom of the pan, separating the cake from pan. Cut cake ring in two halves and reposition in ring on serving plate. Fill center hole with cut strawberries for serious WOWS!