

EUROPEAN NUT DELIGHT

3/4 c. butter	(nut mixture)
1-1/2 c. sugar	1 c. ground nuts
4 eggs	1-1/2 dark brown sugar
1 pt. sour cream	1 tsp. cinnamon
1-1/2 tsp. vanilla or lemon juice	1 tbs. flour
1 1/2 tsp. baking powder	
1-1 2 tsp. baking soda	
3 c. flour	

Cream butter & sugar; eggs 1 at a time. Sift dry ingredients 3 times, add alternately with liquid until all used. Swirl in nut mixture, then pour in either an angel food tin or 2 loaf pans. Grease & flour tin. Before adding sour cream stir with fork to loosen. Bake for 1:15 at 325. No frosting needed.