

This smelled so good while it is baking; you can hardly wait for it to come out of the oven. Best coffee cakes that you will ever have tasted. A real favorite whenever when you serve it.

## Apricot Date Coffee Cake

- 1 cup warm milk (105 to 115 degrees)
- 2 packages active dry yeast
- 1 cup butter, softened
- 1/2 cup granulated sugar
- 2 eggs, slightly beaten
- 1 tsp. salt
- 1 tsp. ground cardamom
- 5 to 5 1/2 cups all purpose flour
- 1 cup prepared apricot filling
- 1/2 cup chopped dates
- 2 cups sifted powdered sugar

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- 3 tbsp. light cream or half and half
- 1/2 tsp. vanilla
- 1/4 tsp. almond extract

In a large bowl, combine the milk and yeast; stir to dissolve yeast. Stir in butter, granulated sugar, eggs, salt, cardamom and 2 cups of the flour; beat until smooth. Stir in enough of the remaining flour to make the dough easy to handle. Turn out onto lightly floured surface.

Knead for 10 minutes or until the dough is smooth and elastic, adding as much remaining flour as needed to prevent sticking. Shape dough into a ball.



If you are baking a streusel cake; baking the cakes for a few minutes before adding the streusel keeps the topping from sinking into the batter. If your batter is extra-thick, though, the topping can be added just before the cakes go into the oven.

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Place in a large, buttered bowl; turn dough once to butter surface. Cover with waxed paper; let rise in a warm place (85 degrees) until doubled, about 1 ½ hours.

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Meanwhile, in a small bowl, combine apricot filling and dates; set aside.

Pinch dough down; divide into 3 equal pieces. Roll out one third dough on lightly floured surface into 12 x 10 inch rectangle. Spoon one third of apricot mixture down the center third of dough. Fold all 4 sides over so that they meet at the center of filling; pinch to seal. Place dough seam side down on a buttered baking sheet. With scissors, snip 1 inch wide strips on its side to expose filling. Cover; let rise in a warm place until doubled, about 30 minutes. Bake in a preheated 375 degree oven for about 18 minutes or until golden brown. Remove to wire racks to cool completely. In a small bowl, combine powdered sugar, cream, vanilla and almond extract; mix well. Drizzle over the coffee cakes.