



Cinnamon Roll Coffee Cake

 Chilling time: 4 hrs.
 Rising time: 1 hr.

Baking time: 25 min. at 375°F
Yields: 18 slices

INGREDIENTS, 2 8-inch cakes:

- 2 pkgs. active dry yeast
- 1 cup warm water,
105°F-115°F
- ¾ cup evaporated milk,
undiluted
- 1½ tsp. salt
- ⅓ cup granulated sugar
- 1 egg
- 5 cups all-purpose flour,
unsifted
- ½ cup melted butter or
margarine
- 1 cup butter or margarine
- ½ cup granulated sugar
- 1 Tbsp. cinnamon
- 1 egg beaten with 1 Tbsp.
water

PREPARATION:

1 Soften yeast in warm water. Add evaporated milk, salt, ⅓ cup sugar, egg and 1 cup of the flour. Beat well. Add melted butter.

- 2** Place remaining flour into large bowl. Cut in butter with pastry blender until particles are the size of small beans.
- 3** Carefully fold in the yeast batter until all the flour is moistened. Cover. Refrigerate 4 hours or longer.
- 4** Remove dough from bowl to floured surface. Cut in half. Dust with flour. Roll out into an 18-inch square.
- 5** Mix together ½ cup sugar and cinnamon. Sprinkle half over dough. Roll up. Cut into ½-inch slices. Place side-by-side into an 8-inch tube pan. Repeat process with second half of dough. Cover pan with plastic wrap.
- 6** Let rise 1 hour in a warm place until doubled. Brush with egg mixture.

7 Bake at 375°F for 25 minutes or until coffee cakes test done and are golden.

Tips: Baked coffee cakes may be glazed with mixture of 1 cup powdered sugar thinned with cream.

All nutritional information is per single serving.		Calories290 each
Protein.....5 g	Carbohydrates.....35 g	Fat14 g
Calcium45 mg	Sodium305 mg	Cholesterol.....51 mg