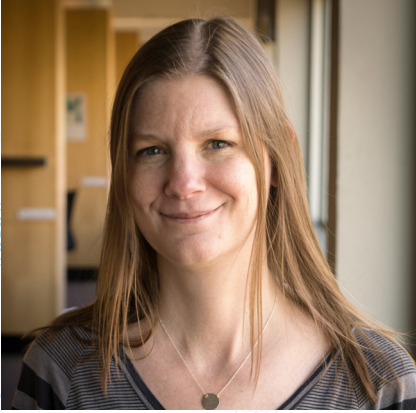


The logo consists of the lowercase letters 'gff' in a bold, black, sans-serif font, centered within a bright yellow circle. The background of the entire page is white with scattered light blue snowflake graphics of various sizes.

gff

CHURCH WORKS

Holiday Recipes



Auntie Mae's Coffee Cake

SANDRA BEER

Ingredients

FILLING:

3T SUGAR

4 ½ T. OF YOUR FAVORITE COFFEE

4 ½ T. UNSWEETENED COCOA POW-
DER

BATTER:

1/2 C. UNSALTED SOFTENED BUTTER

2C. ALL-PURPOSE FLOUR

1T. BAKING POWDER

1T. BAKING SODA

1T. SALT

1C. SUGAR

2 LG EGGS

1C. SOUR CREAM

1T. PURE VANILLA EXTRACT

Directions

- PREHEAT OVEN TO 350
- STIR TOGETHER THE FILLING AND SET ASIDE
- BUTTER A 10IN. BUNDT PAN AND THEN DUST IT WITH FLOUR, TAPPING OUT THE EXCESS. WHISK TOGETHER FLOUR, BAKING POWDER, BAKING SODA AND SALT IN A MEDIUM BOWL. USING AN ELECTRIC MIXER WITH A PADDLE ATTACHMENT, PUT THE BUTTER AND SUGAR INTO THE BOWL AND MIX ON MEDIUM-HIGH UNTIL PALE AND FLUFFY, 3-4 MINUTES. REDUCE SPEED TO MEDIUM AND ADD EGGS ONE AT A TIME. MIX FLOUR IN THREE BATCHES ALTERNATING WITH SOUR CREAM. ADD VANILLA AND MIX 1 MINUTE.
- SPREAD 1/3 OF THE BATTER INTO THE BUNDT PAN. SPRINKLE WITH HALF THE FILLING. SPREAD ANOTHER THIRD OF THE BATTER ON TOP, FOLLOWED BY THE REMAINING FILLING. SPREAD THE REMAINING BATTER OVER THE TOP. RUN A THIN KNIFE THROUGH THE BATTER TO MARBLEIZE.
- BAKE 35-38 MINUTES OR UNTIL A TOOTH PICK INSERTED INTO THE CENTER COMES OUT CLEAN. LET COOL 30 MINUTES. INVERT ONTO A FINE PLATE.