

Maple Coffee Cake

Soften 1 packet dry yeast in $\frac{1}{4}$ c. warm water.

Combine: $\frac{1}{4}$ cup butter
3 T sugar
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. hot scalded milk

In a large bowl, stir in 2 unbeaten eggs and softened yeast. Gradually add $3\frac{1}{4}$ to $3\frac{1}{2}$ cups all purpose flour to form a stiff dough; beat well after each addition. Cover; let rise in warm place until light, 1 to $1\frac{1}{2}$ hours.

Cream: $\frac{1}{4}$ cup butter

Add: $\frac{1}{2}$ cup firmly packed brown sugar
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ cup maple syrup
2 T flour
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. maple extract
 $\frac{1}{2}$ cup chopped walnuts or pecans

Cream well.

Toss dough on well floured surface to coat with flour. Divide in half. Roll out one portion to 14" x 8" rectangle. Spread with half the filling. Roll up starting with 14" side. Shape into a ring in well greased 8" or 9" pan. Cut slits on top. Repeat with remaining dough. Cover; let rise in warm place about 45 min. Bake at 350F 20-25 min. If desired, frost with powdered sugar frosting.