



## Maple Coffee Cake

### Dough:

#### Ingredients

1 package dry yeast	1 ½ tsp. salt
¼ c. warm water	½ c. hot scalded milk
¼ c. butter	2 eggs
3 T sugar	3 ¼-3 ½ cups all purpose flour

#### Directions

Soften packet of dry yeast in warm water. Combine butter, sugar, salt and hot scalded milk. In large bowl, stir unbeaten eggs and softened yeast. Gradually add enough flour to form stiff dough, beat well after each addition. Cover; let rise in warm place until light, 1-1 ½ hours.

### Filling:

#### Ingredients

½ c. butter	2 T flour
½ c. brown sugar	½ tsp. cinnamon
⅓ c. sugar	½ tsp. maple extract
¼ c. maple syrup	½ c. chopped walnuts or pecans

#### Directions

Cream butter. Add firmly packed brown sugar, sugar, maple syrup, flour, cinnamon, maple extract and your choice of nuts. Cream well.

Toss dough on well floured surface to coat 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.