



## CLUSTER COFFEE CAKE

- 1 Package Active Dry Yeast
- 1/4 Cup Warm Water
- 1 1/4 Cup Scalded Milk, Cooled
- 4 Egg Yolks, Beaten
- 1/2 Cup Sugar
- 1/2 Cup Butter, Melted
- 1 Teaspoon Salt
- 5 Cups Flour
- 1/2 Cup Melted Butter
- 3/4 Cup Sugar
- 2 Teaspoons Cinnamon
- 3/4 Cup Finely Chopped Pecans or Almonds

## DIRECTIONS

1. Soften yeast in water for 5 minutes.
2. Add milk and 1 cup flour, beating thoroughly.
3. Let mixture stand for 20 minutes, or until bubbly and light.
4. Blend egg yolks, 1/2 cup sugar, 1/2 cup melted butter, and salt.
5. Add to yeast mixture; mixing well.
6. The work in remaining flour and knead until smooth and elastic.
7. Place in a greased bowl, cover and let rise until doubled in bulk.
8. Turn out onto a well floured board and divide in half.
9. Form each half into a long roll and cut each roll into 24 pieces Roll each piece into a ball.
10. Dip in melted butter, then in cinnamon-sugar mixture.
11. Finally dip in nuts.
12. Place in a greased large tube pan, placing close together.
13. Let stand in a warm place for 45 minutes.
14. Bake at 350 degrees for 45 minutes.
15. Turn out onto a cake rack until cool.