



ALMOND BUTTER COFFEE CAKE

- 1/4 Cup Sugar
- 1/4 Teaspoon Salt
- 1/4 Cup Shortening
- 1 Cup Milk, Scalded
- 1/2 Envelope Cake Yeast
- 1 Egg
- 3 1/2 Cups Sifted Flour
- 1/8 Teaspoon Mace
- 1/8 Teaspoon Cardamom

ALMOND MIXTURE

- 2 Tablespoons Sugar
- 1 Tablespoon Honey
- 1 Tablespoon Butter
- 1 Tablespoon Chopped Almonds

DIRECTIONS

1. Add sugar, salt and shortening to scalded milk and cool to lukewarm.
2. Add crumbled yeast and let stand for 5 minutes.
3. Add egg and 1 3/4 cups flour; beat well.
4. Add remaining flour that has been sifted with the seasoning.
5. Knead well.
6. Let rise until doubled in bulk, about 1 1/2 hours.
7. Knead down and let rise again.
8. Shape into 2 cakes and place in greased cake pans.
9. Let rise 15 minutes.
10. Cook 2 tablespoons sugar, honey and butter until it spins a thread.
11. Add almonds and spread on each cake. Let cakes rise until doubled in bulk, about 1 hour.
12. Bake in a 375 degree oven for 45 minutes to 1 hour.