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HONEY FILLED COFFEE CAKE

- 2 Packages Yeast
- 1/4 Cup Lukewarm Water
- 1/2 Cup Shortening
- 2 Teaspoons Salt
- 1/4 Cup Sugar
- 1 Cup Scalded Milk
- 2 Eggs, Beaten
- 4 1/2 Cups Sifted Flour

HONEY FILLING

- 1/2 Cup Honey
- 1/4 Cup Sugar
- 1 Orange, Rind and Juice
- 1 Teaspoon Cinnamon
- 1/3 Cup Raisins
- 1/3 Cup Nuts
- 1 Tablespoon Melted Butter

GLAZE

- 1/2 Cup Honey
- 1/2 Cup Sugar
- 1 Tablespoon Butter
- 1 Tablespoon Grated Orange Rind

DIRECTIONS

1. Sprinkle yeast over warm water. Let stand until dissolved, 10 minutes.
2. Combine shortening, salt and sugar.
3. Add scalded milk.
4. Stir until shortening is melted, cool to lukewarm.
5. Add eggs and yeast. Mix well.
6. Add flour gradually, beating thoroughly after each addition.
7. Turn onto a floured board and knead until smooth.
8. Place in a greased bowl, turning to coat. Cover and let rise for 1 1/2 hours.
9. Punch down and rest 10 minutes.
10. Turn onto floured board and divide in half.
11. Keep one half covered with cloth and roll the other half into a 12x16 inch rectangle.
12. Combine filling ingredients. Spread half mixture onto dough.
13. Roll like a jelly roll, pinching edges to seal.
14. Cut 1 inch slices and line with bottom of a 10 inch tube pan, placing cut sides down. Do not overlap.
15. Prepare remaining dough in the same manner.
16. Place slices on top in layers as before Cover and let rise 30 minutes.
17. Bake in a 350 degree oven for 45 to 60 minutes. Loosen from pan and turn out on a rack to cool. Combine glaze ingredients and simmer until sugar is melted and mixture is thickened, about 5 minutes. Pour over bread.

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