

Start your day off right with COFFEECAKE!

Mary Jo's easy coffeecake

1 box yellow cake mix
1 c. water
1 c. oil
3.4-oz. pkg. instant vanilla pudding
4 eggs

Preheat oven to 350°. Mix all ingredients well and spread in a 9"x13" pan.

Topping:

¼ c. brown sugar
1 tsp. cinnamon
Chopped pecans (optional)

Mix and sprinkle on top of cake batter. Bake 35-40 minutes.

Sandy Bacon, Postville

Tropical treat coffeecake

1 quart heavy whipping cream (may not use all)
1 loaf frozen bread dough
8-oz. jar pineapple ice cream topping
(or orange marmalade)
Sugar/cinnamon mixture

Pour heavy whipping cream into the bottom of pans (1 loaf of dough will make three 8"x8" pans.) up to ¼" deep. Then schnipple the dough (cut into small irregular pieces about the size of your first thumb joint) and drop into the cream. Spoon pineapple ice cream topping over the dough schnipples. I use about ⅔ of a jar for each pan (2 jars makes 3 pans). Sprinkle with sugar/cinnamon and let raise overnight. In the morning, carefully pour more cream on top, just to wet the top of the dough. Then sprinkle with more cinnamon/sugar and place pans on rimmed cookie sheet (in case of overflow). Bake at 350° until done, approximately 30-40 minutes. Upend onto a plate or let cool in pan. Note: The original recipe called for orange marmalade; by mistake I used pineapple ice cream topping and thought it was delicious. Can add chopped pecans and/or coconut also.

Sandi Coobs, Elkader

Apple coffeecake

1 yellow cake mix
3 eggs
1 can apple pie filling

Stir together and pour into a greased and floured 9"x13" pan.

Topping:

⅓ c. brown sugar
2 T. flour
2 T. butter
1 tsp. cinnamon
Black walnuts

Mix topping ingredients together and sprinkle over the cake batter. Bake at 350° for 25-30 minutes.

Janet Andrews, Strawberry Point

Coffeecake

1 pkg. frozen Rhodes cinnamon rolls (or store brand)
1 can fruit pie filling

Let rolls partially thaw and then cut into quarters. Add pie filling and stir. Pour into a greased 9"x13" pan and let raise on counter overnight. Bake the next morning per package instructions and frost with provided icing.

Nancy Strauser, Cedar Falls

Buttermilk coffeecake

2 c. all purpose flour
2 c. light brown sugar
½ c. butter
⅓ c. flour
1 egg, slightly beaten
1 c. buttermilk
1 tsp. baking soda
1 tsp. ground cinnamon
½ c. chopped walnuts or pecans (optional)

Stir together 2 c. flour and brown sugar. Cut in butter until mixture resembles coarse meal. Set aside ¼ c. for topping. To remaining flour mixture, add ⅓ c. flour and blend well. Add egg, buttermilk, baking soda and cinnamon. Mix just until dry ingredients are moistened. Turn dough into a buttered 9" square pan. Add nuts to the reserved flour/sugar mixture and sprinkle over the top of the batter. Bake in 350° oven for 50-55 minutes. Let cool in pan and cut into desired size pieces.

Jeanne Kruckenberg, Postville