

CHOOSE-YOUR-FRUIT COFFEE CAKE



Raspberries make a colorful filling in Any-Fruit Coffee Cake.

In any single week, *BH&G* food editors taste, read about, or dream of hundreds and hundreds of recipes. Not surprisingly, we have personal favorites—recipes we've published in the past and now serve our families. Any-Fruit Coffee Cake is one of those recipes and chances are it will become one of your favorites, too. In addition to tasting wonderful, it's easy to bake the night before serving.

ANY-FRUIT COFFEE CAKE

When your preferred fruit is out of season, try frozen, unsweetened peaches, blueberries, or raspberries—

- 2 cups raspberries or 2 cups chopped, peeled apples, apricots, peaches, or pineapple
- 1 tablespoon lemon juice
- ½ cup sugar
- 3 tablespoons cornstarch
- 1½ cups all-purpose flour
- ½ cup sugar
- 1½ teaspoons baking powder
- ½ teaspoon ground cinnamon
- ⅛ teaspoon ground mace
- ½ cup margarine or butter
- 1 slightly beaten egg
- ½ cup milk
- ½ teaspoon vanilla

- ¼ cup sugar
- ¼ cup all-purpose flour
- 2 tablespoons margarine or butter
- ¼ cup chopped walnuts

In a medium saucepan combine fruit and ½ cup *water*. Simmer, covered, for 5 minutes or till fruit is tender. Stir in lemon juice. Mix the ½ cup sugar and cornstarch; stir into fruit mixture. Cook and stir till thickened. Cool.

In a mixing bowl stir together 1½ cups flour, ½ cup sugar, baking powder, cinnamon, mace, and ¼ teaspoon *salt*. Cut in ½ cup margarine or butter till mixture resembles fine crumbs. Combine egg, milk, and vanilla. Add to flour mixture, mixing till blended. Spread *half* of the batter in a greased 9x9x2-inch baking pan.

Spread the cooled fruit over batter. Spread remaining batter over fruit. Combine the ¼ cup sugar and ¼ cup flour; cut in the 2 tablespoons margarine till mixture resembles coarse crumbs. Stir in nuts. Sprinkle nut mixture over batter in pan. Bake in a 350° oven for 40 to 45 minutes or till done. Cool. Makes 1 coffee cake (12 servings).

Nutrition information per serving: 280 cal., 3 g pro., 41 g carbo., 12 g fat, 24 mg chol., 205 mg sodium, and 1 g dietary fiber.