

# Coffeecakes

## Jill's Coffeecake

SUBMITTED BY SANDRA INGRAM, CEDARBURG

- 1 (7 oz.) pound cake mix
- 1 stick butter, melted
- 4 eggs, divided
- 8 oz. cream cheese
- ½ tsp. vanilla
- 4 c. powdered sugar, divided
- ½ to ¾ c. chopped nuts

Combine cake mix, melted butter and 2 eggs. Beat one minute. Spread in 9x12-inch greased pan. Beat cream cheese with 2 eggs and vanilla. Beat in 3¾ cups of powdered sugar. Pour over cake batter. Sprinkle with chopped nuts. Bake at 350° for 45 to 60 minutes. Cool 20 minutes and sprinkle with ¼ cup powdered sugar.

## Peach Coffeecake

SUBMITTED BY JEAN WASHBURN, HARTFORD

- 1 c. butter
  - 1¾ c. sugar
  - 4 eggs
  - 3 c. all-purpose flour
  - 1½ tsp. salt
  - 1½ tsp. baking powder
  - 6 oz. apricot cake and pastry filling
  - 1 can (21 oz.) peach pie filling
- ICING:**
- 1¼ c. powdered sugar
  - ½ tsp. almond extract
  - 3 to 4 Tbs. milk

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, salt and baking powder. Add to creamed mixture, beat just until combined. Spread 3¾ c. batter into a greased 15x10x1-inch baking pan. Carefully spoon apricot filling thinly over crust within 1-inch of edges. Then carefully spoon peach pie filling over apricot filling to 1-inch of edge. Carefully spoon remaining batter over filling. Bake at 350° for 20 to 25 minutes or until toothpick comes out clean. Loosely cover edges with foil. In a small bowl, combine icing ingredients. Drizzle over cooled cake.

## PB Crumb Cake

SUBMITTED BY DENA HEINECKE, KEWASKUM

- 1 box yellow cake mix
- ½ c. brown sugar
- 1 c. peanut butter
- 3 eggs
- 1 c. water
- ½ c. oil
- 1½ c. chocolate chips, divided
- 1½ c. peanut butter chips, divided



Mix cake mix, brown sugar and peanut butter on low until crumbly (set aside ½ cup for topping). Add all other ingredients (1 c. chocolate and 1 c. PB chips), mix well. Pour into 9x13-inch pan. Mix ½ cup of crumb mixture and remaining chips together. Place on top of cake mixture and bake at 350° for 40-45 minutes.

## Coffeecake Internationale—2 for 1

SUBMITTED BY JOAN KINDBERG, JACKSON

- ¾ c. butter
  - 1½ c. sugar
  - 3 eggs
  - ½ tsp. almond extract
  - 3 c. flour
  - 1½ tsp. baking soda
  - 8 oz. sour cream
  - 21 oz. can cherry fruit filling
- STREUSEL TOPPING:**
- ½ c. flour.
  - ¼ c. sugar
  - ½ tsp. cinnamon
  - ¼ c. butter

Preheat oven to 375°. Spray two 9-inch round pans with non-stick cooking spray. Cream butter and sugar. Beat in eggs until mixture is very light and fluffy. Add extract. Combine flour and baking soda; add to creamed mixture alternately with sour cream. Divide batter evenly in pans. Spread cherry filling on top. Combine streusel flour, sugar and cinnamon. Cut in butter until crumbly. Sprinkle streusel over cherry filling. Bake 25-35 minutes until cake tests done.

## Rhubarb Coffeecake

SUBMITTED BY BERTHA TACKES, WEST BEND

- 1 stick margarine
- 1½ c. sugar
- 1 egg
- 2 c. flour
- 1 tsp. baking soda
- 1 c. milk
- ½ tsp. salt
- 2 c. rhubarb, fresh or frozen
- ½ c. sugar
- ½ tsp. cinnamon
- ½ c. nuts
- 1 c. coconut

Cream margarine, sugar and egg. Add flour, baking soda, milk and salt. Mix well. Stir in rhubarb. Grease 9x13-inch pan, pour in batter. Mix sugar, cinnamon, nuts and coconut. Sprinkle on top of cake. Bake 35 to 40 minutes at 350°.

## Coconut-Pineapple Coffeecake

SUBMITTED BY HELEN UECKER, IRON RIDGE

- ½ c. butter or margarine, softened
- ½ c. packed brown sugar
- ½ c. flaked coconut
- 1 pkg. (13.5 oz.) wild blueberry muffin mix
- 1 (8½ oz.) can crushed pineapple, well drained

Heat oven to 400°. Grease 9x9x2-inch pan. Mix butter, sugar and coconut; set aside. Prepare muffin mix as directed on package, fold in pineapple. Pour into pan. Spoon coconut mixture evenly over batter. Bake 25 to 30 minutes or until golden brown. Makes 9 servings.

Don't forget to check out our website  
[www.booster-ads.com](http://www.booster-ads.com)

for our weekly recipes, events, photos, obituaries and births, recipe of the day, box office listings, area gas prices, lottery results, weather, Sudoku and more!

email us at: [ads@booster-ads.com](mailto:ads@booster-ads.com)

## Blueberry Poppy Seed Brunch Cake

SUBMITTED BY RACHEL WOMACK, SLINGER

- ⅔ c. sugar
- ½ c. butter, softened
- 2 tsp. grated lemon peel
- 1 egg
- 1½ c. flour
- 2 Tbs. poppy seeds
- ½ tsp. baking soda
- ¼ tsp. salt
- ½ c. sour cream

**FILLING:**

- 2 c. fresh or frozen blueberries, thawed and drained

- ⅓ c. sugar
- 2 tsp. flour
- ¼ tsp. nutmeg

**GLAZE:**

- ⅓ c. confectioners sugar
- 1 to 2 tsp. milk

Heat oven to 350°. Grease and flour bottom and sides of 9 or 10-inch springform pan. Beat sugar and butter in large bowl until light and fluffy. Add lemon peel and egg; beat 2 minutes at medium speed. Combine flour, poppy seeds, baking soda and salt; add to butter mixture alternately with sour cream. Spread batter over bottom and 1-inch up sides of pan, making sure batter on sides is ¼-inch thick. For filling, combine all ingredients; spoon over batter. Bake for 45 to 55 minutes. Cool slightly. Remove sides of pan. For glaze, combine sugar and enough milk until glaze is of drizzling consistency; drizzle over cake.

THESE RECIPES HAVE BEEN BROUGHT TO YOU BY

Rueben's  
**County Market**

OLD TIME VALUE

1566 East Sumner Hartford Hilldale Plaza  
 262-673-9055