



Ruth's Coffee Cake

(from Fannie Farmer, through Ruth and Whitney)

This is a basic sweet roll dough recipe, most notably used for Coffee Cake Day cake.

Put in a mixing bowl: 1 cup lukewarm milk, 1 package yeast

Let stand for 5 minutes, then stir and add: $\frac{1}{4}$ cup sugar, 1 teaspoon salt, $\frac{1}{4}$ cup soft butter, 2 eggs

Beat thoroughly with an egg beater or electric mixer. Beat in $1\frac{1}{2}$ cups white flour. Let the dough rise for about 40 minutes

Mix in 1 cup flour. Add more flour, if necessary, to make the dough just barely firm enough to handle. Cover and chill for 30 minutes in the fridge. Knead and shape various ways.



Coffee Cake Day version:

Sugar and cinnamon- mix $\frac{1}{2}$ cup sugar and 1 teaspoon cinnamon.

Cut dough into parts and roll each into 1 inch thick snakes. Cut into 1 inch pieces. Roll each piece into a ball, and dip it in melted butter and then the sugar mixture. Arrange balls in two or more layers in a tube pan. Sprinkle Raisins and walnuts on each layer of the balls. Cover and let it rise in a warm place for 45 min to 1 hour.

Bake at 375 F for 25-30 minutes. If you make it a day ahead, bake it the first day and then reheat it, covered in aluminum foil the next day at 350 for about 20 minutes.

Vegan Coffee Cake Day version: Substitute egg replacer for eggs, margarine for butter, and soy milk for milk.