

Tony's Cherry Coffee Cake



Coffee Cake

1 package Yumree Yumree Breads mix
1 package yeast – included in Yumree Yumree Breads mix
1/2 cup granulated sugar
1/2 teaspoon ground cinnamon
2 eggs, beaten
1 1/2 cups milk or rice milk
4 tablespoons butter or 1/4 cup extra light olive oil
2 teaspoons vanilla extract

Filling

1 (21 ounce) can cherry pie filling

Drizzle

1 cup powdered sugar
2 tablespoons half and half cream
1/2 teaspoon vanilla extract

In a large mixing bowl, combine Yumree Yumree Breads mix, yeast, sugar, and cinnamon. Mix well.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture and add vanilla. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Spread dough evenly in a greased 13 x 9 inch pan. Cover with an ungreased sheet of plastic wrap and allow coffee cake to rise for 30 minutes. Use the [Quick Rise Method](#).

Evenly spread cherry pie filling over coffee cake. Bake at 350 degrees for 35 to 40 minutes, or until edges are golden brown. Cool in pan for 10 minutes. Remove coffee cake from pan by using 2 large spatulas. Gently raise short sides of rectangle and slide a spatula under each end. Lift coffee cake, place on a wire rack, and continue cooling.

In a small bowl, combine powdered sugar, half and half cream, and vanilla extract. Mix well and drizzle over cooled coffee cake.

Cook's Note: *Electric mixer required.*

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