



ALMOND CRUMBLE COFFEE CAKE WITH PRUNES

By Georgeanne Brennan

The scent of cardamom and luscious California Prunes make this coffee cake a bit out of the ordinary.
Vary the crunchy topping with walnuts or pecans, instead of almonds.

Prep Time: 15 minutes

Cook Time: 30 minutes

Serves: 9

Ingredients:

Topping:

56g sugar

2 tablespoons all-purpose flour

1/4 teaspoon ground cardamom

1/4 teaspoon ground nutmeg

2 tablespoons butter, softened

2 tablespoons chopped almonds

Coffee Cake:

210g all-purpose flour

113g sugar

2 teaspoons baking powder

1/2 teaspoon salt

1/4 teaspoon ground cardamom

1/4 teaspoon ground nutmeg

158 ml milk

57g butter, melted

1 egg

1 teaspoon almond extract

265g chopped California Prunes



Here's How:

1. In small bowl, combine sugar, flour, cardamom and nutmeg.
2. Add butter ; mix with fork until mixture resembles coarse crumbs.
3. Stir in almonds; set aside.
4. Heat oven to 200°C. In large bowl, combine flour, sugar, baking powder, salt, cardamom and nutmeg; set aside.
5. In small bowl, whisk together milk, butter, egg and almond extract.
6. Add to dry ingredients, mixing just until moistened. Stir in prunes.
7. Pour batter into greased and floured 9-inch square baking pan, spreading evenly.
8. Sprinkle with Topping.
9. Bake for 25 to 30 minutes or until wooden pick inserted into centre comes out clean. Serve warm.

Link to Website: <https://www.californiaprunes.net/recipes/almond-crumble-coffee-cake/>