

## [APRICOT COFFEE CAKE RECIPE](#)



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### **Apricot Coffee Cake Recipe Allrecipes com**

Apricot Coffee Cake - Directions Preheat oven to 375 degrees F (190 C). Place the flour, salt, and baking powder in a large bowl. Spread the batter into a greased 8 inch square pan, and sprinkle the diced apricots evenly over. Bake in the preheated oven approximately 45 minutes, or until a

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### **Apricot Coffee Cake Recipe Taste of Home**

Directions. Place 3 tablespoons spreadable fruit in a small microwave-safe bowl; cover and refrigerate. In another bowl, combine the pecans, sugar substitute, cinnamon and remaining spreadable fruit; set aside. For cake, in a large bowl, combine the biscuit mix, sugar substitute and cardamom.

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### **Apricot Coffee Cake recipe Epicurious com**

Beat in the vanilla. Sift the flour, baking powder, and salt together and stir into the batter, then stir in the lemon juice and zest. 3. Spread evenly in the pan. Arrange the apricots over the batter, cutting them into halves or quarters if necessary to give the cake a uniform appearance.

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### **Apricot Coffee Cake Recipe Hillbilly Housewife**

Apricot Coffee Cake Recipe Disclosure: Some of the links below are affiliate links, meaning, at no additional cost to you, I will earn a commission if you click through and make a purchase. I made this apricot coffee cake yesterday and just had to share.

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### **Apricot Coffee Cake Recipe Chocolate Zucchini**

Apricot Coffee Cake Recipe. The bottom of the cake is nicely dense, its sweetness lovely against the tart apricots, and the top of the cake is deliciously moist from the fruit and the creamy topping. The cake you see here I didn't actually bake, as my mother made it before my sister and I got off the train from Paris yesterday.

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### **Almond Apricot Coffee Cake Recipe Taste of Home**

Ingredients 1 cup butter, softened. 2 cups sugar. 3 large Nellie's Free Range Eggs. 1 cup sour cream. 1 teaspoon almond extract. 2 cups all-purpose flour. 1/2 teaspoon baking powder. 1/2 teaspoon baking soda. 1/4 teaspoon salt. 3/4 cup slivered almonds, divided. 1 jar (10 to 12 ounces)

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### **Apricot Coffee Cake Recipe Genius Kitchen**

Bake in a 375 degree oven for 30 minutes (if necessary, cover the cake loosely with foil the last 10 minutes of baking to prevent over browning). Remove the coffee cake from casserole dish, cool slightly on a wire rack, If desired, serve warm cake with apricot spread.

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### **Apricot Coffee Cake Recipe Cooks com**

Home > Recipes > Cakes > Apricot Coffee Cake. APRICOT COFFEE CAKE : 1 c. sugar 1 c. oil 2 eggs 1 c. sour cream 2 c. flour 1 tsp. salt 1 tsp. soda 1 can apricot pie filling. TOPPING: 1 c. sugar 1 tsp. cinnamon 1 c. chopped nuts. Mix sugar and oil. Beat in eggs. Add remaining batter ingredients and mix well. Put half of batter in pan.

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### **Apricot Coffee Cake Recipe Cooks com**

Mix yeast with 1/4 cup warm water. Add salt, sugar, milk, vanilla, lemon rind and cardamom. Beat in eggs. Add flour to make soft dough, work in soft butter, add the rest of the flour. Knead 10 minutes. Dough should be soft

but add more flour if necessary to work dough. Let rise 1 1/2 to 2 hours until doubled. Punch dough down.  
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#### **Apricot Almond Coffeecake Recipe King Arthur Flour**

Apricot-Almond Coffeecake. Be the first to review this recipe. Read 9 reviews. Form your coffee cake around it, and leave it in place as the dough rises and bakes. After baking and cooling, remove the ramekin or bowl, and you'll have a perfect circle in the center of your treat. Superb recipe, which produced two beautiful coffee cakes  
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#### **German Apricot Cake Aprikosenkuchen Recipe**

This recipe for German apricot cake (aprikosenkuchen) may surprise you the ingredients are pretty simple but the finished cake is delicious and complex in flavor. It is such a classic recipe that many Germans know how to make this cake by heart. Fresh fruit makes this cake a steady summer accompaniment to coffee whether camping on the beach or relaxing on the balcony.

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#### **Apricot Cake Recipe with Fresh Apricots Plated Cravings**

Apricot Cake is a must-make cake in the summer: it's easy to make, uses simple ingredients, and is perfect for entertaining! This coffee cake has a moist and soft crumb with bursts of apricot flavor in every bite.

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#### **Apricot Almond Coffee Cake Recipe MyRecipes**

Beat cream cheese, apricot preserves, 1 tablespoon cake mix, and, if desired, orange food coloring powder just until blended; set mixture aside. Step 2 Beat sour cream, milk, eggs, almond extract, and remaining cake mix at low speed with an electric mixer 30 seconds or until blended. Increase speed

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#### **10 Best Dried Apricot Cake Recipes Yummly**

Dried Apricot Cake Recipes 1,428 Recipes. Would you like any nuts in the recipe? Yes No No Preference. Skip. Apricot Crumb Coffee Cake Dessert First. 87. sugar, ground cinnamon, large egg, unsalted butter, baking powder and 15 more . Apricot Almond Cake with Rosewater and Cardamom Nigella. 23.

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