

# Riverview Farm's Apple Coffee Cakes

makes 3 ~ oven 350

for the cakes: for the filling:

2 C. sour cream 5-6 apples, peeled and  
2 yeast chopped fine  
1/2C. warm water 1C. chopped nuts  
1/4C. butter or margarine

for the frosting:

1/3 C. sugar about 1 C. confectioner's sugar  
2 tsp. salt just enough milk to make it a little  
2 eggs drizzly  
6 C. flour

Heat sour cream until lukewarm. Dissolve yeast in warm water. Stir in sour cream, butter, sugar, salt, eggs, and 2 cups of flour. Beat until smooth. Mix in enough remaining flour until dough is easy to handle.

Punch down dough. Divide into 3 equal parts. Roll each into rectangle, 15" x 6". Place on greased baking sheet. Make 2" cuts 1/2" apart on long sides of rectangles. A pizza cutter works well for this.

Place 1/3 of the filling along the middle of each. Crisscross the strips over the filling and pinch together. Stretch and leave straight, or curve into rings. Bake 15-20 min., til golden brown. When cool, drizzle with the frosting.

