

Almond Brickle Coffee Cake

(24 servings)

Cake Ingredients

$\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup softened butter
2 eggs
2 teaspoons almond extract
1 $\frac{1}{2}$ cup all-purpose flour
 $\frac{3}{4}$ cup sour cream
 $\frac{3}{4}$ teaspoon baking powder
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{8}$ teaspoon salt

Streusel Ingredients

$\frac{1}{4}$ cup chopped dried apricots
 $\frac{1}{4}$ cup sliced almonds
 $\frac{1}{4}$ cup toffee bits

Glaze Ingredients

$\frac{1}{3}$ cup powdered sugar
 $\frac{1}{4}$ teaspoon almond extract
1-2 teaspoon milk



Directions

1. Heat oven to 350°F. Grease and flour round cake pan.
2. Combine sugar, butter, eggs and almond extract in a large bowl. Beat at medium speed, scraping down bowl often, until well mixed. Add all remaining coffee cake ingredients. Continue beating, scraping down bowl often, until well mixed.
3. Spread ½ of batter into prepared pan; sprinkle apricots over batter. Sprinkle 2 tablespoons almonds and 2 tablespoons toffee bits over apricots. Spread remaining batter over streusel filling; sprinkle with remaining almonds and toffee bits. Bake 35-40 minutes or until toothpick comes out clean. Cool 10 minutes; remove from pan. Cool completely.
4. Stir together all glaze ingredients and drizzle over cooled cake.

Hello! My name is Ella Fikan, and I would like to share with you this delicious Almond Brickle Coffee Cake! The sour cream in the recipe makes it turn out really moist. My favorite part is the streusel; especially, the dried apricots. They give it a nice hint of sweetness. I took time to chop them all just the right size, so there is some in every bite. Our family likes this recipe so much that I even made it for my mom for her birthday!

I think this is truly an award-winning cake! Thank you for allowing 4-Her's the opportunity to showcase their projects virtually for State Fair!