

Pineapple Apricot Coffee Cake Recipe

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What you'll need:

- 1 - 8 oz can crushed pineapple, in juice
- 3/4 cup chopped apricots (dried or fresh)
- 1/2 cup raisins (optional)
- 2 cups all purpose flour
- 1 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup vegetable oil
- 1 1/4 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1 tsp vanilla
- 1/4 tsp ground nutmeg
- 3 eggs
- Nut topping (see insert)

How to make:

Chop apricots and place in medium size bowl. Drain pineapple, reserving juice. Add enough water to reserved juice to measure 1 cup liquid. Heat juice mixture to boiling, then pour over apricots. Let stand one hour.

Nut Topping

Mix 3/4 cup packed brown sugar and 4 Tbsp softened butter or margerine until crumbly.

Stir in 1/2 cup chopped nuts (walnuts or pecans).

Heat oven to 350°F. Grease and flour 13 x 9 glass baking dish. Add pineapple and remaining ingredients, except nut topping, to apricot mixture. Beat on low for 1 minute, scraping bowl continuously. Beat on medium speed, scraping bowl occasionally for 2 minutes. Pour into pan.

Sprinkle with nut topping mixture. Bake about 45 - 50 minutes, or until toothpick inserted into center of cake comes out clean. Cool on wire rack. Delicious served warm.