



Brunch Coffee Cake Squares

It's quick to mix and just add your favorite fruit topping

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1/2 Tablespoon pure vanilla
- 4 large eggs
- 1-1/2 cups all-purpose flour
- 1/2 cup white whole wheat flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 (12 oz.) can apricot or favorite cake pastry filling

Vanilla Glaze:

- 1/2 cup confectioners' sugar
 - 1 Tablespoon fresh orange juice
- In a small bowl, combine sugar and orange juice; stir until combined and glaze consistency.

- Preheat oven to 350 degrees F. Line a 13x9-inch pan with parchment paper and grease pan; set aside.
- In a mixing bowl, cream butter, granulated sugar, brown sugar, and vanilla extract until creamy.
- Add eggs, one at a time, combine until fluffy.
- In a medium bowl, combine both flours, baking powder, and salt; slowly stir into creamy mixture until well blended.
- Spread the batter evenly into prepared baking pan. Drop 15 large tablespoons fruit filling, equally spaced, over the top of the batter. (I do about 3 across and form 5 rows using a 1-1/2-inch scooper.)
- Bake in preheated 350 degrees F. oven for about 35 minutes or cake tester comes out clean. Cool completely in the pan.
- In a small bowl, stir together confectioners' sugar and orange juice to form a glaze. Drizzle glaze over the cake portions of the cake.
- When glaze is set, trim the crust edges from the cake; cut into 15 cake squares.
Yield: 15 squares

About the Recipe: Coffee cakes, especially those filled with fruit fillings, are often associated with sharing. Whether it's a brunch with friends, potluck, or holiday gathering, fruit-filled coffee cake squares are a sweet way to bring people together. They are also easy to make and a favorite choice for those special get-togethers.