THE J.M. SMUCKER Co

Apricot Cheese Coffee Cake

Prep Time	Cook Time	Serves	Difficulty
25 mins	35 mins	10	N/A

Ingredients

- **Sweet Dough:**
- 3/4 cup (175 mL) milk, warm
- 1 egg, beaten
- 2 tbsp (30 mL) butter
- 2 cups (500 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 1/4 cup (50 mL) granulated sugar
- 3/4 tsp (3 mL) salt
- 2 tsp (10 mL) grated orange rind
- 1 1/2 tsp (7 mL) bread machine yeast
- **Filling:**
- 4 oz (125 g) cream cheese, softened
- 1 1/2 tbsp (22 mL) **Robin Hood®** Best For Bread Homestyle White Flour
- 1/3 cup (75 mL) **Smucker's®** Pure Apricot Jam
- 1 egg, beaten
- 2 tbsp (30 mL) sliced almonds

Directions

Step 1:

Dough: Add ingredients to bread machine according to manufacturer's directions. Select dough cycle. Remove dough from pan. Cover with tea towel and let rest 10 minutes.

Step 2:

Filling: Remove side ring from 9 1/2" (24 cm) springform pan. Roll out dough on lightly floured surface to a 15" (37 cm) circle. Place dough on pan bottom. Combine cream cheese and flour in small mixing bowl. Spread cheese mixture in centre of dough where pan is. Spread jam over cheese. Make cuts about 1" (2.5 cm) apart around dough to about 1" (2.5 cm) away from filling. Twist pairs of dough strips together. Bring up to centre covering the filling. Place side ring back on pan bottom. Cover with tea towel. Let rise in warm place for about 60 minutes, or until almost doubled. Brush with beaten egg. Sprinkle almonds on top.

Step 3:

Preheat oven to 375°F (190°C).

Step 4:

Bake in preheated oven for 30 to 35 minutes, or until golden. Cover with foil after 20 minutes if becoming too brown.

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