Prune and Apricot Coffee Cake

Ingredients

- 3/4 c. dried prunes
- 3/4 c. dried apricots
- 2 c. flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 3/4 c. soft shortening
- 3/4 c. sugar
- 2 eggs
- 3/4 c. milk
- 1 tsp. vanilla

Topping

- 2/3 c. brown sugar
- 1 Tbsp. flour
- 3 tsp. cinnamon
- 6 Tbsp. melted butter
- 1/3 c. chopped walnuts

Instructions

1. Cover prunes and apricots with hot water and let stand five minutes.
2. Drain fruit, chop finely, and set aside.
3. Sift the 2 cups flour with baking powder and salt and set aside.

Prune and Apricot Coffee Cake

(Barbara Mead)

¾ c. dried prunes
¾ c. dried apricots
2 c. flour
2 tsp. baking powder
½ tsp. salt
⅔ c. brown sugar
1 tbsp. flour
3 tsp. cinnamon
¾ c. soft shortening
¾ c. sugar
2 eggs
¾ c. milk
1 tsp. vanilla
6 tbsp. melted butter
⅓ c. chopped walnuts

Cover prunes and apricots with hot water and let stand five minutes. Drain fruit, chop finely and set aside. Sift the 2 cups flour with baking powder and salt and set aside.

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