

CREAM CHEESE CANDY CANE COFFEE CAKES

Dough Ingredients

1 1/2 c sour cream 3/4 c sugar
1 1/2 t salt
3/4 c melted butter

Dough Directions-Day 1

3 pkg (or 3 T) yeast 3/4 c warm water
3 beaten eggs
6 c flour

1. Heat sour cream over low heat.
2. Stir in sugar, salt and butter.
3. Cool to lukewarm.
4. Sprinkle yeast over warm water in a large bowl, stirring until dissolved.
5. Add sour cream mixture, eggs, and flour. Mix well.
6. Place in a large, greased bowl. Cover tightly and refrigerate overnight.

Dough Directions-Day 2

1. The next day divide dough into 4 equal parts.
2. Roll out each dough into a 12" x 8" rectangle.
3. Spread 1/4 of the cream cheese filling (see recipe below) in a "skunk" stripe down the center.
4. Roll up "jelly roll" fashion, beginning with a long side.
5. Pinch the edges and fold under slightly. Place seam side down on a greased cookie sheet, in a candy cane/letter J shape (J for Jesus!).
6. Slit each cake at 2" intervals about 2/3 of the way through.
7. Cover and let rise until doubled.
8. Bake in a preheated 375° oven for 12-15 minutes.
9. Remove from the cookie sheet to a wire rack and spread with glaze (see recipe below)

Filling Ingredients

16 oz cream cheese (2 8 oz "bricks"), softened. 3/4 c sugar
1 beaten egg white
1/8 t salt
2 t vanilla extract

Filling Directions

1. Combine cheese and sugar.
2. Add the rest of the filling ingredients and mix well.

Glaze Ingredients

2 c confectioners sugar
2 t vanilla extract
3 T milk

Glaze Directions

Combine all 3 ingredients, adding the milk 1 T at a time until spreading consistency.

*Abbreviation key- c=cup; t=measuring teaspoon; T=measuring tablespoon

Yield-4 coffee cakes