

LEMON SURPRISE COFFEE CAKE

Ingredients

Streusel

- 1/2 cup Pillsbury BEST All Purpose Flour
- 1/3 cup sugar
- 3 Tbsp butter
- 1/2 cup coconut

Coffee Cake

- 2 1/4 cups Pillsbury BEST All Purpose Flour
- 1 cup sugar
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 3/4 cup butter, softened
- 2/3 cup vanilla yogurt
- 2 tsp grated lemon peel
- 1 Tbsp lemon juice
- 1 egg
- 1 egg yolk
- 1/2 cup purchased lemon curd

Glaze

- 1/2 cup powdered sugar
- 1 tsp lemon juice
- 1 tsp water

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Directions

1. Heat oven to 350 degrees. Grease and flour 10 or 9-inch springform pan. Lightly spoon flour into measuring cup; level off. In medium bowl, combine 1/2 cup flour and 1/3 cup sugar; mix well. With fork or pastry blender, cut in 3 Tbsp butter until mixture resembles coarse crumbs. Stir in coconut.
2. In large bowl, combine 2 1/4 cups flour, 1 cup sugar, baking powder, baking soda, and salt; mix well. Add 3/4 cup butter, yogurt, lemon peel, 1 Tbsp lemon juice, egg, and yolk. Stir mixture with spoon until well blended.
3. Spread 2 cups of the batter in greased and floured pan; sprinkle with 3/4 cup of the streusel. Drop lemon curd by 1/2 teaspoonfuls over streusel to within 1/2 inch of edge. Spoon remaining batter over lemon curd; sprinkle with remaining streusel.
4. Bake at 350 degrees for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove sides of pan.
5. In small bowl, combine all glaze ingredients; blend until smooth. Drizzle over coffee cake. Cool 1 hour. Serve warm.

Serves 12