Almond Coffeecake

You Need:

1/4 cup butter
1/2 cup flour
1 Tb. butter
2 eggs
2 tsp. water
1/2 cup flour
1/2 cup water
slivered almonds (optional)
1 Tb. water
1/2 tsp. almond extract
1/2 cup powdered sugar
1/4 cup butter
1 teaspoon 1/2 teaspoon Tablespoon
1/4 cup dry measuring cup
1/2 cup dry measuring cup
1 cup liquid measuring cup
small bowl
large bowl
2 wooden spoons
metal spatula
saucepan
8 x 8 - inch cake pan
stove

1. Preheat oven to 350°.
2. Measure and add 1/4 cup butter, 1/2 cup flour and 1 Tb. water in a mixing bowl. Stir together until well blended.

3. Spread mixture into an 8 x 8-inch square cakepan. Press out with hands until mixture covers the bottom of the pan. SET ASIDE.

4. Measure and add 1/2 cup water and 1/4 cup butter. Put in saucepan.

Place on burner. Turn to MEDIUM heat. Bring to a BOIL, take off of burner. Turn burner OFF.
5.  
1/2 tsp.  
1/2 cup  
Measure and add 1/2 tsp. almond extract and 1/2 cup flour to saucepan. Stir all together.

6.  
2 eggs  
Add 2 eggs to saucepan. Beat together. Pour mixture into 8 x 8-inch square cake pan.

7.  
45 minutes  
OFF  
Bake in oven 45 minutes or until done. Check by inserting toothpick in the middle. If it comes out clean it is done. Remove from oven. Frost when cool.
8.

Measure and add 1/2 cup powdered sugar, 1 Tb. butter, 1/2 tsp. almond extract, 2 tsp. water. Place in bowl. Stir together.

9.

Frost coffeecake when cool. Sprinkle with slivered almonds if desired.
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- 1/4 cup butter
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- 1/2 cup flour
- 2 eggs
- 1/2 cup powdered sugar
- 1 Tb. butter
- 2 tsp. water
- slivered almonds (optional 2 Tb.)
- 1/2 tsp. almond extract
- 1/4 cup dry measuring cup
- 1/2 cup dry measuring cup
- 1 cup liquid measuring cup
- 1/2 teaspoon
- 1 teaspoon
- 1 Tablespoon
- large bowl
- small bowl
- 2 wooden spoons
- saucepan
- 8 x 8-inch cake pan

1. Preheat oven to 350 °

2. Measure and add 1/4 cup butter, 1/2 cup flour and 1 Tb. water in a mixing bowl. Stir together until well blended.

3. Spread mixture into an 8 x 8-inch square cake pan. Press out with hands until mixture covers the bottom of the pan. SET ASIDE.

4. Measure and add 1/2 cup water and 1/4 cup butter. Put in saucepan. Place on burner. Turn to MEDIUM heat. Bring to a BOIL, take off of burner. Turn burner OFF.

5. Measure and add 1/2 tsp. almond extract and 1/2 cup flour to saucepan. Stir all together.

6. Add 2 eggs to saucepan. Beat together. Pour mixture into 8 x 8-inch square cake pan.

7. Bake in oven 45 minutes or until done. Check by inserting toothpick in the middle. If it comes out clean, it is done. Remove from oven. Frost when cool.

FROSTING:

8. Measure and add 1/2 cup powdered sugar, 1 Tb. butter, 1/2 tsp. almond extract, 2 tsp. water. Place in bowl. Stir together.