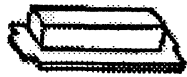


Almond Coffeecake

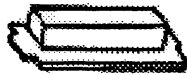
You Need:



1/4 cup butter



1/2 cup flour



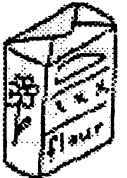
1 Tb. butter



2 eggs



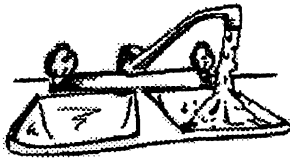
2 tsp. water



1/2 cup flour



1/2 cup powdered sugar



1/2 cup water



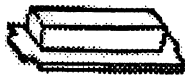
slivered almonds (optional)



1 Tb. water



1/2 tsp. almond extract



1/4 cup butter



1 teaspoon



1/2 teaspoon



Tablespoon



1/4 cup dry measuring cup



1/2 cup dry measuring cup



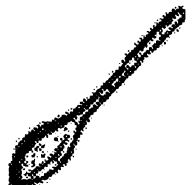
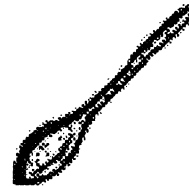
1 cup liquid measuring cup



small bowl



large bowl



2 wooden spoons



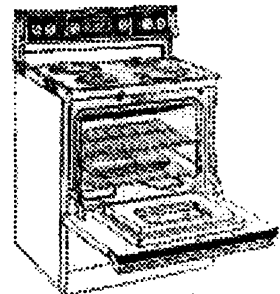
metal spatula



saucepan

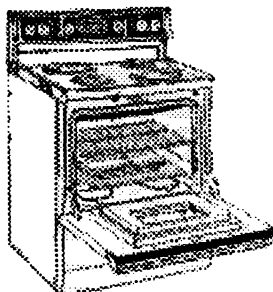


8 x 8 - inch cake pan



stove

1.

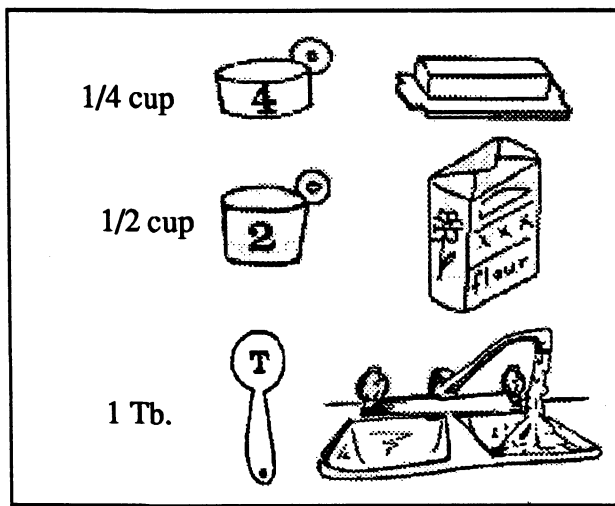


350°



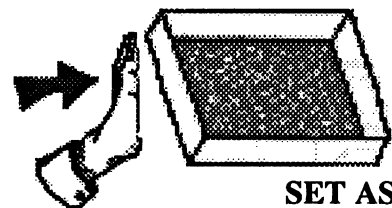
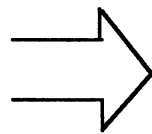
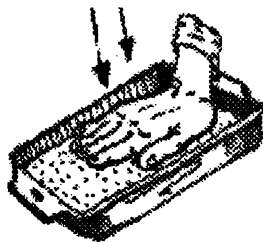
332
Preheat oven to 350°.

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.

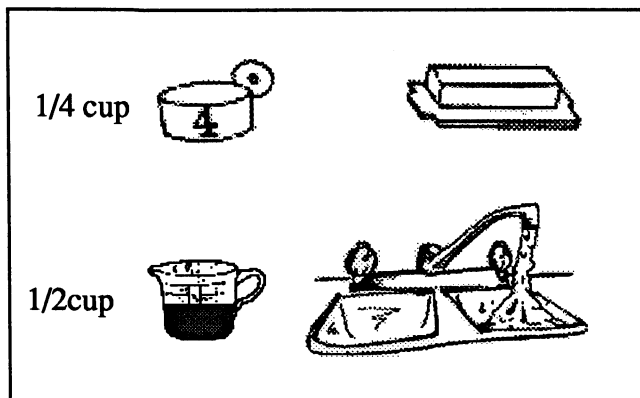
3.



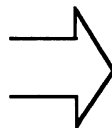
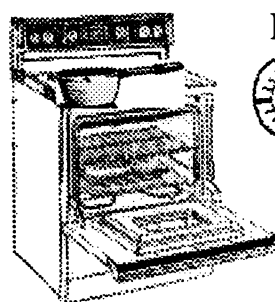
SET ASIDE

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

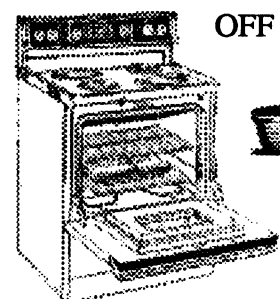
4.



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



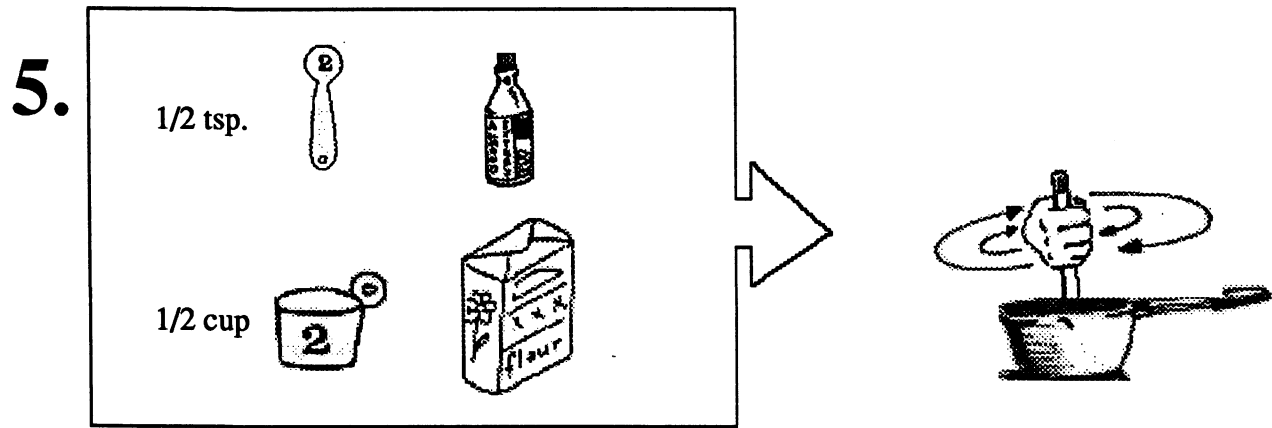
BOIL



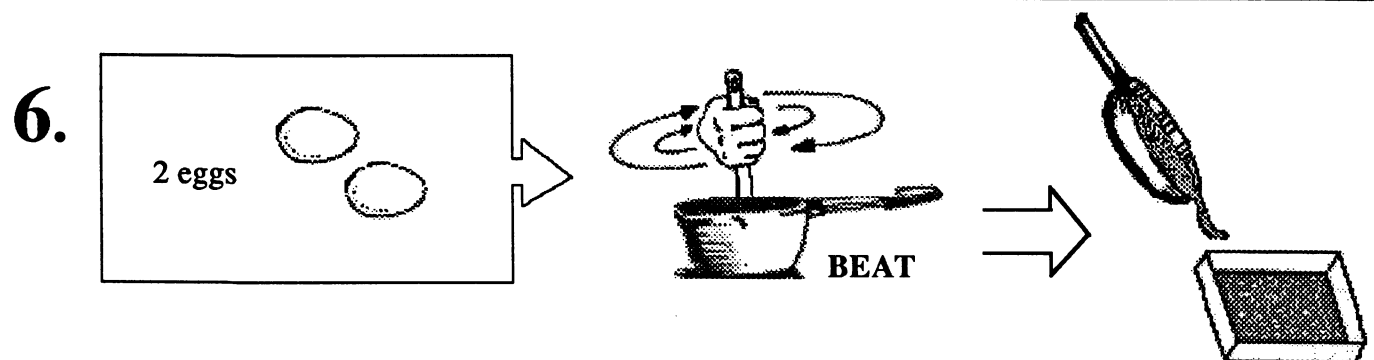
OFF



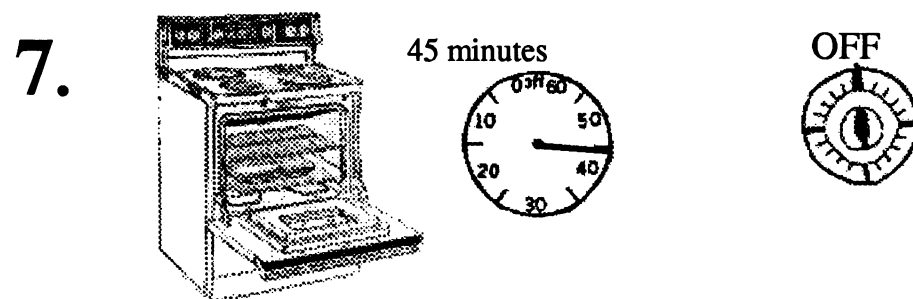
Place on burner. Turn to MEDIUM heat. Bring to a BOIL, take off of burner. Turn burner OFF.



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

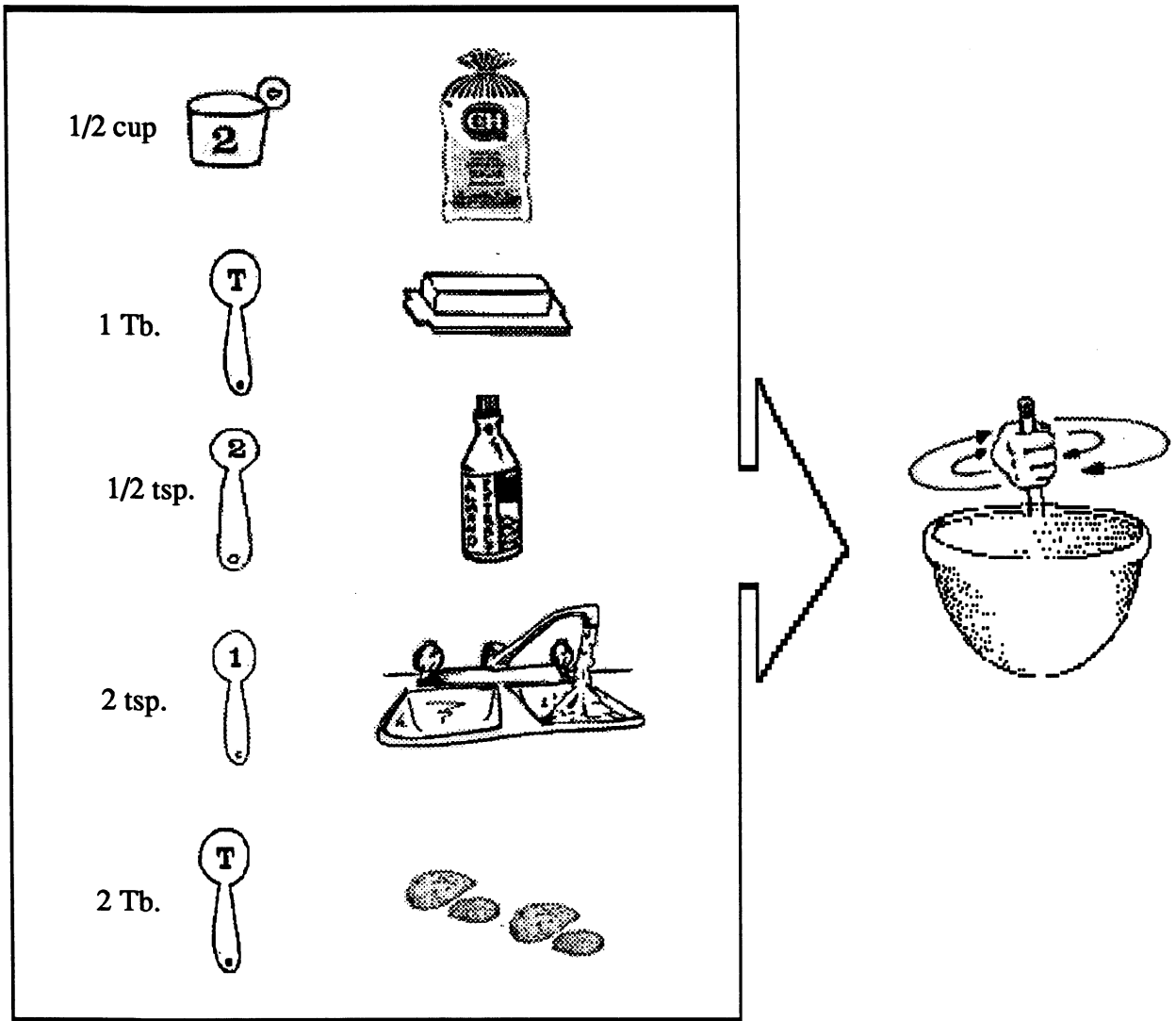


Add 2 eggs to saucepan. Beat together. Pour mixture into 8 x 8-inch square cake pan.



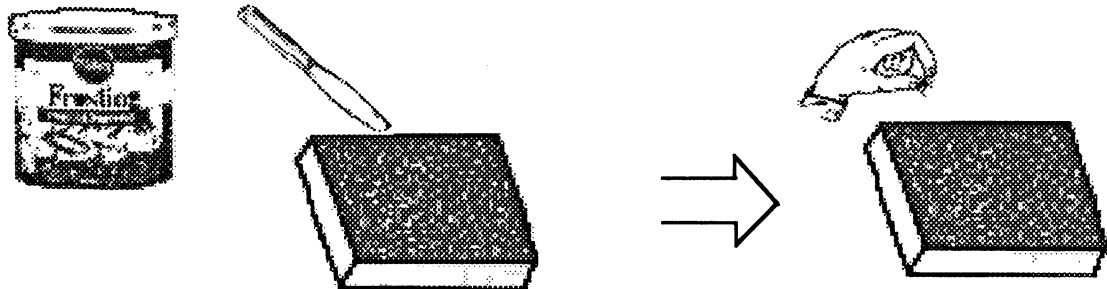
Bake in oven 45 minutes or until done. Check by inserting toothpick in the middle. If it comes out clean it is done. Remove from oven. Frost when cool.

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.

ALMOND COFFEECAKE

You Need:

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

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.
9. Frost coffeecake when cool. Sprinkle with slivered almonds if desired.