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## Breakfast Tastes Better with Mrs. Reimer's Almond Coffee Cake

By Susie Iventosch



Mrs. Reimer's Almond Coffee Cake Photo  
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upon what is served with it.

When I was just 2 years old, one of our neighbors brought this coffee cake to our house when my little sister was born in late November. My mom was so enthused with this breakfast treat, she phoned our neighbor, Mrs. Reimer, for her recipe. Our family always loved this pastry, and made it regularly for years. But then, as often happens, the recipe went dormant and we completely forgot about it until one day I had a hankering for it and had to really dig to find it.

It's great to have it in our breakfast repertoire once again! This summer, I've probably made a dozen of these coffee cakes for guests at our summer cabin in Idaho. Everyone seems to love it, just like we always did! It freezes very well, too, so you can make a double batch in advance and have several on hand for last-minute guests or Sunday brunch. Just loosely wrap in foil and reheat it at 350 degrees. Each round serves 4-6, depending

## Mrs. Reimer's Almond Coffee Cake

Dough

### INGREDIENTS

2 1/2 cups all-purpose flour  
1 package active dry yeast (or 2 1/4 teaspoons)  
3/4 cup milk  
1/4 cup sugar  
1/2 stick unsalted butter  
1 teaspoon salt  
1 egg  
1 teaspoon vanilla extract  
1/2 cup sliced almonds for garnish

Filling and Icing recipes below

### DIRECTIONS

Place 1 1/2 cups flour and the yeast in a large bowl and set aside. In a small saucepan, heat butter, sugar, salt and milk until butter is almost melted, but milk does not boil, approximately 115-120 degrees on a candy thermometer. Add to mixture along with egg and vanilla and beat well with a large wooden spoon until thoroughly integrated. Add remaining flour, a little at a time, until it turns into a soft dough.

Turn dough onto a floured cloth or board and knead, using additional flour as needed, for about five minutes or until dough is elastic and pops back when poked. Place dough in a greased bowl and

turn once. Cover with a damp cloth and allow to rise in a warm place (but not the oven) until doubled, approximately 1 to 1 1/2 hours. Punch dough down and let rest for 10 minutes, or so.

On a floured board, divide dough in half and roll each half of dough into a large 13 x 9 inch rectangle. Spread rectangles evenly with filling and roll each into a log, beginning with the long end, so the logs are 13 or so inches long. Seal and form into circles in greased cake pans, placing seam sides down. With scissors, snip little air holes in the top of the pastry every couple of inches. Let rise again for about 30 minutes, or until the roll is nearly doubled in diameter.

Bake at 350 degrees for 20-25 minutes, or until golden brown on top and dough is done. Remove from oven and cool completely. When cooled, drizzle icing over coffee cake and sprinkle with sliced almonds.

#### Filling

##### INGREDIENTS

1 12.5 ounce can of \*Solo Almond Cake and Pastry Filling  
2 tablespoons butter, at room temperature  
1 teaspoon almond extract

##### DIRECTIONS

Mix all of the ingredients until well-integrated. Spread half of filling over each rectangle, covering the entire rectangle of rolled out dough, before rolling into a log.

\* Solo Almond Cake and Pastry Filling can be elusive, but I know that Diablo Foods carries it and most grocers can special order it for you, if they don't regularly stock it. I just ordered a whole case from my local grocer!

#### Icing

1/2 cup powdered sugar  
2 teaspoons (more or less to arrive at desired consistency) milk  
1/2 teaspoon almond extract

Mix well and drizzle over cooled coffee cake.

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[back](#)

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