

## Orange Butter Coffee Cake

### Ingredients

2 envelopes active Dry Yeast  
½ cup warm water  
2 Eggs  
¼ cup of dairy Sour Cream  
6 Tbsps of Butter or Margarine, melted  
1 tsp Salt  
3 ¾ cups sifted All Purpose Flour  
2/3 cup Granulated Sugar  
1 cups Flaked Coconut, toasted  
2 TBS shredded Orange Peel  
2 TBS Butter or Margarine, melted  
1 cup sifted Confectioners' Sugar  
3 to 4 tsp's of Orange Juice



### Prepare

Soften yeast in the warm water. In mixing bowl, combine the ¼ cup sugar, the eggs, sour cream, the 6 TBS's of melted butter and the salt. Stir in yeast. Gradually add enough of the flour to form moderately stiff dough, beating well. Cover; let rise in warm place until it doubles, about 45 minutes. Combine the 2/3 cup sugar, the coconut, and orange peel. Knead dough a few strokes on well floured surface. Roll half the dough to a 12x18 inch rectangle. Brush with 1 TBS of butter. Sprinkle with ½ cup of the coconut mixture. Roll up, starting with long side. Cut into 12 1 –inch slices. Place, cut side down, in greased 9 X 1 ½ inch round baking pan. Repeat, shaping remaining dough, butter and another ½ cup of coconut mixture. Let rise in warm place for 30 to 45 minutes. Sprinkle remaining coconut mixture. Bake at 350 for about 30 minutes. Combine confectioners' sugar and orange juice and drizzle on cooled coffee cake.