

# Danish Puff Coffee Cake or Almond Puff

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**Yield: 2 coffee cakes**

## **BASIC**

*1/2 cup margarine  
1 cup flour  
2 tablespoons water*

## **TOPPING**

*1/2 cup margarine  
1 cup water  
1 cup flour  
1 teaspoon almond flavoring  
3 eggs, room temperature*

## **FROSTING**

*1 1/2 cups confectioner's  
sugar  
2 tablespoons butter,  
softened or melted  
1 1/2 teaspoons almond  
flavoring  
1 to 2 tablespoons warm  
water  
cherries (for garnish)  
nuts (for garnish)*

**Preparation Time: 30 minutes**

**Bake Time: 1 hour**

In a bowl, combine the margarine, flour and water. Mix like pie dough. Divide in half and pat gently onto an ungreased cookie sheet or greased jelly roll pan into two 12x3-inch strips about three inches apart.

In a saucepan, bring the margarine and water to a boil. Remove from the heat and add the flour and flavoring all at once. Stir well. Beat in the eggs, one at a time. Spread on the strips evenly. Bake for one hour at 350 degrees.

In a bowl, mix the confectioner's sugar, melted butter, almond flavoring and warm water. When the puffs are cooling, decorate the puffs with frosting and garnish with cherries and nuts. The topping will fall a little. Slice into narrow strips for serving.

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Per Serving (excluding unknown items): 3660 Calories; 222g Fat (54.4% calories from fat); 47g Protein; 373g Carbohydrate; 7g Dietary Fiber; 698mg Cholesterol; 2598mg Sodium. Exchanges: 12 1/2 Grain(Starch); 2 1/2 Lean Meat; 42 Fat; 12 Other Carbohydrates.