
German Fruit Coffee Cake

Home Cookin - Junior League of Wichita Falls, TX - 1976

3/4 cup margarine, softened
2 cups sugar
4 eggs
1 teaspoon baking soda
1 cup buttermilk
3 cups flour
1/2 teaspoon allspice
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 jar (10 ounce) cherry preserves
1 jar (10 ounce) apricot preserves
1 jar (10 ounce) pineapple preserves
1 cup chopped pecans
1/2 teaspoon vanilla

In a bowl, cream the margarine and sugar together. Add the eggs and beat well.

In a bowl, mix the baking soda and buttermilk. Add alternately to the creamed mixture with the dry ingredients.

Fold in the preserves. Add the pecans and vanilla. Mix well.

Pour the batter into a greased and floured angel food or Bundt pan.

Bake in the oven at 325 degrees for 1-1/2 hours.

Cool for 15 minutes before removing from the pan.

Yield: 10 to 12 servings

Breads, Muffins

Per Serving (excluding unknown items): 5435 Calories; 243g Fat (39.6% calories from fat); 83g Protein; 751g Carbohydrate; 21g Dietary Fiber; 857mg Cholesterol; 3425mg Sodium. Exchanges: 20 1/2 Grain(Starch); 4 Lean Meat; 1 Non-Fat Milk; 44 1/2 Fat; 28 1/2 Other Carbohydrates.