

Swedish Coffee Cake

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		top
1	cup	water
1/2	cup	shortening
1	cup	flour
3		eggs
1	teaspoon	pure vanilla extract
		Bottom
1	cup	flour
1/2	cup	shortening
1	tablespoon	water
		frosting
1/2	cup	butter
1 1/2	cups	powdered sugar
1	teaspoon	maple syrup
		milk

Preheat oven to 400.

Top: Make first as it must cool. Bring the water and shortening quickly to a boil. Add the flour and mix well. Cool while preparing bottom.

Bottom: Mix the flour and shortening. Add the water and mix on low until you can roll between hands like a rope. Lay on greased cookie sheet in the shape of an "S". Spread about 4 inches wide by pressing with your fingers.

Top: Add the eggs, one at a time, to the cooled top mixture and mix well after each addition. Add the vanilla and mix again. Spread over the bottom all the way to the edges. Bake at 400 for 30 minutes. Don't peek.

While the cake is baking, make the frosting. Beat together butter, powdered sugar and syrup until creamy. Add enough milk to make it either a frosting or a drizzle. Turn off oven and let cool in oven for 10 minutes. Remove from oven. Frost cake and sprinkle walnuts on the whole or half of cake.