


Taste of Home



Maple Butter Twists

 **TOTAL TIME:** Prep: 35 min. + rising Bake: 25 min. + cooling

 **YIELD:** 2 coffee cakes (16 slices each).

My stepmother gave me the recipe for a delicious yeast coffee cake shaped into pretty rings. When I make it for friends, they always ask for seconds. —June Gilliland, Hope, Indiana

Ingredients

3-1/4 to 3-1/2 cups all-purpose flour

3 tablespoons sugar

1-1/2 teaspoons salt

1 package (1/4 ounce) active dry yeast

3/4 cup 2% milk

1/4 cup butter

2 large eggs, room temperature

FILLING:

1/3 cup packed brown sugar

1/4 cup sugar

3 tablespoons butter, softened

3 tablespoons maple syrup

4-1/2 teaspoons all-purpose flour

3/4 teaspoon ground cinnamon

3/4 teaspoon maple flavoring

1/3 cup chopped walnuts

GLAZE:

1/2 cup confectioners' sugar

1/4 teaspoon maple flavoring

2 to 3 teaspoons 2% milk

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Directions

1. In a large bowl, combine 1-1/2 cups flour, sugar, salt and yeast. In a saucepan, heat milk and butter to 120°-130°. Add to dry ingredients; beat just until moistened. Add eggs; beat on medium for 2 minutes. Stir in enough remaining flour to form a firm dough. Turn onto a floured surface; knead until smooth and elastic, 5-7 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 70 minutes.

2. In a small bowl, combine the first 7 filling ingredients; beat for 2 minutes. Punch dough down; turn onto a lightly floured surface. Divide in half; roll each into a 16x8-in. rectangle. Spread filling to within 1/2 in. of edges. Sprinkle with nuts. Roll up jelly-roll style, starting with a long side.

3. With a sharp knife, cut each roll in half lengthwise. Open halves so cut side is up; gently twist ropes together. Transfer to 2 greased 9-in. round baking pans. Coil into a circle. Tuck ends under; pinch to seal. Cover and let rise in a warm place until doubled, about 45 minutes.

4. Bake at 350° for 25-30 minutes or until golden brown. Cool for 10 minutes; remove from pans to wire racks. Combine the confectioners' sugar, maple flavoring and enough milk to reach desired consistency; drizzle over warm cakes.

Nutrition Facts

1 slice: 119 calories, 4g fat (2g saturated fat), 21mg cholesterol, 144mg sodium, 19g carbohydrate (8g sugars, 0 fiber), 2g protein.

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