

St. James Coffee Cake

This is a nice, simple cake that is wonderful for Easter brunch. Ellie ([story on page 15](#)) shared this treat with us.

- 3 Cups flour
- 2 Cups sugar
- 1/2 tsp. PENZEYS CINNAMON
- 1/2 tsp. GROUND CLOVES
- 1/2 tsp. GROUND NUTMEG
- 3/4 Cup butter or margarine (1 1/2 sticks)
- 2 Cups buttermilk
- 1 tsp. baking soda
- 1 Cup raisins or currants
- 1 Cup chopped nuts



Preheat oven to 350°. In a medium bowl, combine the flour, sugar and SPICES. Cut or rub in the butter until the mixture resembles corn meal. Reserve 1/2 cup of the mixture. In a second bowl, combine the buttermilk and baking soda. Pour this into the remaining crumb mixture in halves, beating thoroughly after each addition. Stir in the raisins and nuts. Spread the batter into a greased and floured 9x13 pan. Sprinkle the reserved crumb mixture over the top. Bake at 350° for 1 hour until brown and springy when touched or until a toothpick inserted into the cake comes out clean.

Prep. time: 15 minutes

Baking time: 1 hour

Serves: 12

Nutritional Information:

Servings 12; Serving Size 1 piece (143g); Calories 410; Calories from fat 120; Total fat 13g; Cholesterol 15mg; Sodium 250mg; Carbohydrate 71g; Dietary Fiber 2g; Sugars 36g; Protein 6g.

SOURCE: <http://www.penzeys.com/cgi-bin/penzeys/recipes/r-penzeysStJamesCake.html>