

Revised 12/3

A Chance for Dads and Kids to Team Up to Make a Delicious and Easy-to-Prepare
Market Day Cinnamon Sugar Coffee Cake for Mother's Day

Market Day has the solution toward changing the comical depictions of kids and Dad messing up a recipe while trying to surprise mom with a special Mother's Day meal. They are introducing a delicious, easy-to-make Cinnamon Sugar Coffee Cake for mom that gives kids the role of "pastry chef" and Dad as assistant chef. This attractive heart-shaped coffee cake is perfect for a breakfast in bed for mom.

Kids love playing with PlayDoh, so they will love turning Market Day's Homestyle Biscuit Dough into pliable dough balls. Cut the dough into quarters, shape the pieces into balls and the preparation is nearly complete. Then the dough balls are placed in a plastic zip bag of cinnamon and sugar where little pastry chefs will love shaking the bag until each dough ball is coated.

Once coated, like a culinary art project, kids can form the pieces into a heart shaped puzzle cake. Then a mix of melted butter (melted with adult supervision) and brown sugar is poured over the biscuit pieces. Then onto a baking sheet with edges where the cake is baked 30 to 35 minutes or until golden brown and no longer doughy in center.

Let the pan cool for 10 minutes and then have an adult run a knife around sides of pan to loosen cake. Turn onto a serving plate and with a fork, drizzle with butter, sugar, vanilla and milk until smooth. Sprinkle with pecans.

Kids will gain a sense of pride when they present mom with her cake, and mom will be amazed that dad supervised the entire operation. This feeling will last until mom takes a peek into the kitchen.

(NOTE: DETAILED RECIPE FOLLOWS)

Cinnamon Sugar Coffee Cake

12 pieces Market Day Homestyle Biscuit Dough #7792

1/4 cup sugar

2 teaspoons cinnamon

1/3 cup butter, melted

3/4 cup brown sugar

1/4 cup chopped pecans

Icing:

1 tablespoon butter, melted

1 cup powdered sugar

1 teaspoon vanilla

2 tablespoons milk

Heat oven to 350°F. Thaw biscuits for about 1 hour. Generously grease 9x2-inch heart pan or 10-inch deep dish pie plate. In a large plastic bag with zipper top, mix sugar and cinnamon. Using kitchen shears or pizza cutter cut each biscuit into quarters. Shake in bag to coat. Arrange biscuits in pan. Mix butter and brown sugar; pour over biscuit pieces. Place pan on baking sheet with edges. Bake 30 to 35 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes. Run knife around sides of pan to loosen cake. Turn onto serving plate.

In medium bowl mix together butter, sugar, vanilla and milk until smooth. With fork, drizzle icing over cake. Sprinkle with pecans.

Serves 12

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