



Quick Almond Danish Oatmeal Coffee Cake

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Not only is Quick Almond Danish Oatmeal Coffee Cake delicious but is a beautiful addition to the dessert table. This braided pastry is flaky and buttery and filled with both fruity and nutty flavors.

Ingredients

- 1 Cup(s) plus 2 tablespoons [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 5 Tablespoon(s) margarine or butter, melted
- 1/3 Cup(s) finely chopped almonds
- 1/3 Cup(s) Sugar
- 2 Tablespoon(s) egg substitute or 1 egg white, lightly beaten
- 3/4 Teaspoon(s) Almond extract
- 1 Pound(s) frozen bread dough, thawed, at room temperature
- 1 Cup(s) whole pitted prunes or mixed dried fruit

Cooking Instructions

1. Spray cookie sheet with cooking spray or oil lightly.
2. In medium bowl combine 1 cup oats and margarine; mix well.
3. Stir in almonds, sugar, 1 tablespoon egg substitute and almond extract.
4. Turn bread dough out onto lightly floured surface.
5. Roll or pat dough into a 12 x 10-inch rectangle.
6. Spread oat mixture in narrow strip down middle; top with prunes.
7. On each side of filling, cut 3-inch diagonal slits 2-inches apart.
8. Fold alternating strips of dough over filling to form a braid pattern, pinching ends of strips to seal.
9. Transfer to cookie sheet.
10. Cover; let rise in warm place 30 minutes or until almost doubled in size.

11. Heat oven to 350°F.
12. Brush loaf with remaining 1 tablespoon egg substitute; sprinkle with remaining 2 tablespoons oats.
13. Bake 30 to 35 minutes or until golden brown.
14. Serve warm.