

CHRISTMAS COFFEECAKE WREATH

1/2 cup (125 mL) packed brown sugar

3 tbsp (45 mL) all-purpose flour

1 tsp (5 mL) cinnamon

1/2 cup (125 mL) sunflower seeds

1 tbsp (15 mL) Country Crock Margarine

4 eggs

1 cup (250 mL) sugar

1 cup (250 mL) Country Crock Margarine
melted, cooled

2 tsp (10 mL) grated orange or lemon peel

2 cups (500 mL) all-purpose flour

1 tbsp (15 mL) double-action baking powder

1 cup (250 mL) chopped candied mixed
fruit or cranberries

OPTIONAL GLAZE

2 tbsp (25 mL) all-purpose flour

3/4 cup (175 mL) skim milk

1/2 cup (125 mL) Country Crock Margarine,
chilled

1/2 cup (125 mL) icing sugar

1 tsp (5 mL) vanilla

In a medium bowl, combine brown sugar, flour, cinnamon, seeds and margarine until mixture resembles coarse crumbs. In a medium bowl, beat eggs and sugar until thick and lemon colored. Gradually beat in melted margarine and peel. Combine flour, baking powder and fruit. Stir into egg mixture. Sprinkle 1/2 brown sugar mixture into a 9-inch (2.5L) tube pan that has been sprayed with non-stick vegetable spray. Spread 1/2 of the batter over mixture. Repeat layers. Bake at 350°F (180°C), 40-45 minutes. Cool 10 minutes. Invert on wire rack to cool. Glaze may be drizzled over if desired.

Optional Glaze: In a small saucepan, combine flour and milk. Cook and stir until smooth and thickened. In a small bowl, cream margarine and icing sugar. Add cooled mixture and vanilla, beat at high speed until light and fluffy. Drizzle over cooled coffeecake.