

## Spiral Nectarine Cake



### Cake

- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1/2 cup granulated sugar
- 2 eggs
- 1 cup sour cream
- 1/2 cup butter, melted
- 1 teaspoon vanilla extract

### Fruit Topping

- 2 tablespoons granulated sugar
- 1/8 teaspoon ground nutmeg
- 2 large nectarines, thinly sliced

### Topping

- 1/2 cup tapioca flour
- 1/4 cup granulated sugar
- 1/4 cup butter, cold

**In a large bowl**, combine Yumee Yumee Muffins & Coffee Cakes mix and sugar. Mix well. In a separate bowl, combine eggs, sour cream, butter, and vanilla. Mix well. Stir wet ingredients into dry mixture. Mix well. Spread batter into two greased 9 inch cake pans. Set aside.

**For fruit topping**, combine sugar and nutmeg in a small bowl. Mix well. In a large bowl, sprinkle nectarine slices with nutmeg and sugar mixture. Gently toss nectarines to coat with nutmeg and sugar. Top batter with sliced

nectarines. Place nectarines in two concentric circles, keeping outer circle of nectarines within 1/2 inch of outer edge of pan. Set aside.

**In a small bowl**, combine tapioca flour and sugar for topping. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Sprinkle topping over nectarines and batter.

**Bake** at 375 degrees for 45 minutes, or until a toothpick inserted near the center comes out clean. Allow coffee cakes to sit for 10 minutes on a wire rack. Remove coffee cakes from pans and cool on a wire rack.

**Makes** two 9 inch round coffee cakes

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