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## Heart-Shaped Coffeecake

**Recipe Rating:** ★★★★★

**Prep Time:** 1 hr 15 min

**Total Time:** 1 hr 45 min

**Makes:** 12 servings



- 1 cup POST 100% Bran Cereal
- 1/4 cup (1/2 stick) butter or margarine
- 3-1/4 to 3-3/4 cups flour, divided
- 2 pkg. active dry yeast
- 1/2 cup granulated sugar, divided
- 1/2 tsp. salt
- 2 eggs
- 1-1/2 cups chopped PLANTERS Walnuts
- 1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 1/2 cup miniature semi-sweet chocolate chips
- Powdered sugar (optional)

**PLACE** cereal, butter and 1 cup water in small saucepan; cook on medium heat until very warm (125°F to 130°F). (Butter does not need to be completely melted.)

**MIX** 1 cup of the flour, yeast, 1/4 cup of the granulated sugar and salt in large bowl; stir in warm cereal mixture. Add eggs; mix well. Stir in enough of the remaining flour to make a soft dough; place on lightly floured surface. Knead 6 to 8 minutes or until dough is smooth and elastic. Cover; let rest 10 minutes.

**MIX** remaining 1/4 cup granulated sugar, walnuts, sour cream and chocolate chips.

**ROLL** out dough to 20x10-inch rectangle. Spread walnut mixture evenly over dough. Roll up from long edge as for jelly roll; pinch seam to seal. Carefully roll and stretch to 26-inch roll; place, seam side down, on greased baking sheet. Form into heart shape; pinch ends together to seal. With sharp knife, cut slits, at 1-inch intervals, 2/3 of the way through dough, starting from outer edge. Turn each section on its side to show filling. Cover; let rise in warm place 30 to 45 minutes or until doubled in size. Preheat oven to 350°F.

**BAKE** 25 to 30 minutes or until golden brown, tenting with foil the last 10 minutes to prevent overbrowning. Cool completely on wire rack. Sprinkle with powdered sugar.

### KRAFT KITCHENS TIPS

#### Great Substitute

Substitute PLANTERS Pecans for the walnuts.

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