

# ENTERTAIN IN STYLE

## Make Home Entertaining A Piece Of Cake

(NAPSA)—Whether you're entertaining family, brunching with friends or eating at your desk, few things can brighten your day quite so delightfully as a coffee break. In fact, in Sweden, the traditional coffee break, called a *fika*, is a treasured daily ritual, a time to slow down, spend time with friends and enjoy a fresh cup of coffee with a delicious pastry. Here in the U.S.A., coffee and cake can make for a wonderful ending to a family meal or holiday dinner. Besides, baking a special treat can be a great way to show how much you care.



**Lingonberry Sour Cream Coffee Cake is easy to make and delightful to eat.**

Consider this recipe for Lingonberry Sour Cream Coffee Cake. It's rich with cinnamon, pecans and tart-sweet Swedish lingonberries. A special *fika* treat for friends and family, it's also a great excuse to take some time out to relax and enjoy their company.

### Lingonberry Sour Cream Coffee Cake

#### For the Streusel Topping:

- 1 cup light brown sugar
- 1½ teaspoons cinnamon
- Salt to taste
- 1½ sticks cold unsalted butter cut into small pieces
- 1½ cups chopped pecans (optional)

#### For the Cake:

- 1½ cups of flour



**Take a break with family, friends and a delicious coffee cake.**

- 1 stick butter
- 1¼ teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup sugar
- 2 large eggs
- 1½ teaspoons vanilla
- 1 cup sour cream
- 1 cup Lingonberry Jam

#### Glaze:

- 1 cup confectioners' sugar
- 2 Tablespoons whole milk
- 1 Tablespoon Felix Lingonberry Jam

Preheat oven to 350°. Mix all ingredients for topping. Put in refrigerator.

Mix all ingredients for cake and pour into greased 9"x9" pan. Top with Streusel topping and bake for 50 minutes.

Drizzle glaze over warm cake.

The glaze gets a lot of its goodness from the tart-sweet lingonberry jam. Felix Jams are made of simple, pure ingredients: wild handpicked berries, pure sugar and fresh water in a time-tested recipe. Because many Swedes are accustomed to picking their own berries, an unusually high standard is required for jams to succeed in Sweden, and Felix is the most popular lingonberry jam in Sweden as well as in the U.S.A.

#### Learn More

For other recipes and information, visit <http://felixjams.com>.