

# Apricot & White Chocolate Coffee Cake

Submitted by Jeri Bowden as found at [www.tasteofhome.com](http://www.tasteofhome.com)

2 cups biscuit/baking mix  
2 Tbsp sugar  
1 egg  
2/3 cup milk  
2 tablespoons canola oil  
1/2 cup white baking chips  
1/2 cup apricot preserves

TOPPING:  
1/3 cup biscuit/baking mix  
1/3 cup sugar  
2 Tbsp cold butter

Preheat oven to 400°. Grease a 9" round baking pan.

In a large bowl, combine the biscuit mix and sugar. Whisk the egg, milk and oil; stir into dry ingredients just until moistened. Fold in chips and pour into pan.

Drop preserves by teaspoonfuls over batter. Cut through batter with a knife to swirl the preserves.

For topping, combine biscuit mix and sugar in small bowl; cut in butter until crumbly. Sprinkle over batter.

Bake for 20-25 minutes or until golden brown.