Yeast Coffee Cake

2 ½ to 3 c flour
¼ c sugar
1 pkg active dry yeast
1 tsp salt
½ c water
½ milk
½ c butter, cubed
2 eggs
1 can cherry or apricot filling

Streusel topping:
½ c sugar
~1/2 c flour
¼ tsp salt (if using unsalted butter)
3-4 Tbsp cubed butter, room temperature

Icing:
½ c powdered sugar
¼ tsp vanilla extract
3-4 tsp milk

Optional toppings:
Handful of Maraschino cherries, liquid dabbed off, cut in half
Handful of Pecans, halved

Instructions:
Preheat oven to 350 degrees. In a large bowl, combine 1 ½ c flour, sugar, salt. Activate yeast in ¼ c water as directed on pkg. Heat water, milk, butter to 120-130 degrees. Add to dry ingredients; beat just until moistened. Beat in eggs until smooth. Stir in enough remaining flours to form a soft, sticky dough. Cover and let rise in a warm space for about 40 minutes. Pinch dough down, roll with rolling pin on a lightly floured surface to a large oval. Paint with fruit filling and sprinkle sugar over filling. Roll dough up from the long end to make a long tube. Put on greased pan in a G shape. Cover and let rise in a warm place for about 30 minutes. Make streusel topping while it rises: combine all ingredients for the streusel topping in a small bowl and use the back of a spoon to mesh together until it is about pea sized. Once cake is finished rising for the second time, put streusel on top before baking. Bake for 35-40 min or until golden brown. Let cool on wire rack. Frost the cake once it is cool. To make the icing: combine powdered sugar and vanilla extract. Add tsp milk one at a time until desired consistency (aim for a texture that can be drizzled!). Drizzle over the top of the coffeecake. Can add additional toppings of Maraschino cherries and/or pecans.