

Grandma's Raspberry Cream Cheese Coffee Cake

INGREDIENTS

Cake:

1 1/2 all-purpose flour

1 cup granulated sugar

1 cup sour cream

2 eggs

1/2 cup (1 stick) unsalted butter, softened

2 teaspoons baking powder

1 teaspoon vanilla extract

1/4 teaspoon salt

Filling:

1/2 cup all-purpose flour

1/4 cup (1/2 stick) unsalted butter, melted

1/2 cup packed brown sugar

1 tablespoon cinnamon

3/4 cup seedless raspberry jam

Cream Cheese Topping:

8 ounces cream cheese

1/4 cup granulated sugar

1 egg

Almond Topping:

1/4 cup packed brown sugar

1/2 cup almonds, chopped

1 tablespoon cinnamon

PREPARATION

Preheat oven to 350°F and grease a 9-inch square baking pan. Begin by making filling and toppings.

For almond topping: In a small bowl, toss together 1/4 cup brown sugar, 1 tablespoon cinnamon, and almonds. Set aside.

For filling: In a separate small bowl, whisk together 1/2 cup flour, 1/2 cup brown sugar, and 1 tablespoon cinnamon. Add melted butter and jam and stir to combine. Set aside.

For cream cheese topping: In another small bowl, beat together cream cheese, 1/4 cup white sugar, and one egg until smooth. Set aside.

For cake: In a medium bowl, whisk together 1 1/2 cup flour, baking powder, and salt.

In a separate bowl, beat stick of butter with an electric mixer on medium speed until creamy, about one minute. Add 1 cup sugar and continue beating until light and fluffy, about three minutes. Add eggs one at a time, beating after each addition, then beat in vanilla extract.

Add 1/3 of flour mixture to butter/egg mixture, and beat on low to combine. Add half of the sour cream, mix until just

incorporated, then alternate with remaining flour mixture and sour cream.

Pour half the batter into prepared pan and smooth out evenly. Sprinkle the raspberry filling mixture over batter in pan. Scrape remaining batter into pan and smooth it out. Spread cream cheese topping evenly over batter and sprinkle with streusel almond topping.

Place pan in oven and bake until toothpick inserted into center comes out clean, about 30-40 minutes.

Let cool in pan completely before serving. Enjoy!