

LEMON RASPBERRY COFFEE CAKE

INGREDIENTS

Coffee Cake

2 c. all purpose flour

2½ tsp. baking powder

$\frac{3}{4}$ c. milk

$\frac{3}{4}$ c. sugar

$\frac{1}{2}$ c. sour cream or plain Greek yogurt

$\frac{1}{4}$ c. butter, softened

1 large Phil's Fresh Egg

2 Tbsp. lemon juice

(optional: $\frac{1}{2}$ tsp. lemon extract)

1 Tbsp. finely grated lemon peel

1½ c. fresh raspberries

Crumb Topping

1 c. sugar

$\frac{2}{3}$ c. flour

8 Tbsp. (½ c.) cold butter

Glaze

$\frac{1}{2}$ c. powdered sugar

1 Tbsp. lemon juice

INSTRUCTIONS

In a medium bowl, combine 2 c. flour and baking powder. Set aside.

Beat $\frac{3}{4}$ c. milk, $\frac{3}{4}$ c. sugar, $\frac{1}{2}$ c. sour cream, $\frac{1}{4}$ c. butter, egg, lemon juice, lemon extract (if using), and lemon peel until creamy. Add dry ingredients and mix just until blended.

Fold in raspberries

Spoon batter into a 9 or 10 inch springform pan and sprinkle with crumb topping (see below).

Bake at 350 degrees for 45 – 50 minutes.

Combine ingredients for glaze and drizzle over baked coffee cake.

Crumb Topping

Combine 1 c. sugar and $\frac{2}{3}$ c. flour in a bowl.

Cut in $\frac{1}{2}$ c. cold butter until mixture is crumbly.