

# Raspberry Sour Cream Coffee Cake

Sally made this for a gathering of local ladies and it was a big hit.



## Ingredients:

- Cooking spray
- 1 cup fresh raspberries
- 3 Tbsp. light brown sugar
- 1 cup flour
- 1/3 cup sugar
- 1/2 tsp. baking powder
- 1/4 tsp. baking soda
- 1/8 tsp. salt
- 1/2 cup sour cream
- 2 Tbsp. butter
- 1 1/4 tsp. vanilla extract (divided)
- 1 egg
- 1/4 cup sliced almonds
- 1/4 cup confectioners' sugar
- 1 tsp. milk
- 1/4 tsp.

## Equipment:

- 8" round cake pan

### Raspberry Sour Cream Coffee Cake:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Preheat oven to 350 degrees		
	Spray 8" cake pan with non-stick spray	1	21
	Melt 2 Tbsp. butter	2	
	Combine 1 cup raspberries and 3 Tbsp. brown sugar	2	
	In a large bowl, combine 1 cup flour, 1/3 cup sugar, 1/2 tsp. baking powder, 1/4 tsp. baking soda, 1/8 tsp. salt	4	
	In another bowl, combine 1/2 cup sour cream, 2 Tbsp. melted butter, 1 tsp. vanilla, and 1 egg	3	
	Add liquid to dry ingredients. Stir until just moist	1	
	Transfer 2/3 of the batter to the baking pan. Press batter to bottom of the pan.	3	
	Spread raspberry and brown sugar mixture over batter	2	
	Spoon remaining batter into pan and spread evenly	2	
	Sprinkle with 1/4 cup sliced almonds	1	
	Bake until a toothpick comes out clean	40	
	Transfer to a wire rack to cool		10
	Combine confectioners' sugar, 1 tsp. milk, 1/4 tsp. vanilla to make a glaze	2	
	Drizzle glaze over coffee cake. Serve warm.	1	
	Total	72	