Raspberry Streusel Coffee Cake

For a great accompaniment to your afternoon coffee or tea with friends, enjoy this tasty coffee cake.

Preparation Time: 15 min.   Cooking Time: 1 hour or 45 min.   Servings: 16-20

Amount	Ingredient	Cost – date:
For Streudel:		
3/4 cup	Brown Sugar	
1/2 cup	All-Purpose Flour	
1 tsp	Cinnamon	
1/4 cup	Butter or Margarine	
For Batter:		
1/2 cup	Butter or Margarine, softened	
1 cup	White Sugar (or less)	
2	Eggs	
1 tsp	Vanilla	
1/2 tsp	Salt	
1 tsp	Baking Powder	
1 tsp	Baking Soda	
1 cup	Sour Cream	
2 cups	All-Purpose flour	
2 cups	Raspberries, whole – fresh or frozen – keep juice for a punch	
OPTIONAL	Serve with ice cream or whip cream!	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

   For the **Streudel:** In a small bowl, mix the four ingredients together until crumbly. Set aside.

For the Batter:
1. Preheat the oven to 350. Line or grease a 13" x 9" Cake pan.
2. Using a stand or hand mixer, cream the softened butter with the white sugar until smooth and creamy. Add in the eggs, one at a time. Pour in vanilla and mix.
3. In another bowl, sift the dry ingredients (salt, baking powder, baking soda and flour).
4. Add dry mixture to the creamed mixture, while alternating with the sour cream. Mix until all ingredients are combined, but don't over mix!
5. Pour the batter into your prepared pan. Layer the streudel on top of the batter, then add the raspberries (drain if frozen – keeping juice to use for a punch), spreading them across the top.
6. Bake for 45 – 60 minutes or until the toothpick or cake tester comes out clean. Serve warm with a dollop of whip cream or ice cream.

SOURCE: modified to raspberry from Liz W.'s Cranberry Streudel Coffel cake

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!