

Idiot's Kitchen Recipe – Raspberry Almond Coffee Cake

Recipe from www.idiotskitchen.com



Ingredients:

¼ cup butter, softened to room temperature
¼ cup granulated sugar
1 egg
1 teaspoon almond extract
½ cup milk
1½ cups flour
2 teaspoons baking powder
½ teaspoon salt
2 cups raspberries

For the streusel topping:

¼ cup butter
½ cup granulated sugar
½ cup flour
½ teaspoon cinnamon
½ cup sliced almonds

Preheat the oven to 375 degrees.

In a large bowl or mixer, combine ¼ cup softened, room temperature butter and ¼ cup sugar. Cream together until light and fluffy. Add 1 egg, ½ cup milk, and 1 teaspoon almond extract. Stir to combine.

In a separate bowl, combine 1½ cups flour, 2 teaspoons baking powder, and ½ teaspoon salt. Whisk to thoroughly combine. With the mixer on the lowest speed, slowly stir the flour into the butter mixture. Stir only until most of the flour has been incorporated. Do not over stir.

Save a spoonful of flour and mix with the fresh raspberries to keep them from clumping together. Add the raspberries to the batter and fold in, stirring by hand. The raspberries will break apart but that's okay.

Transfer the batter to a buttered or greased 8 inch baking pan.

Make the streusel topping by combining ¼ cup cold butter, ½ cup sugar, ½ cup flour, and ½ teaspoon cinnamon. Use your fingers to combine until the streusel is the texture of wet sand with small clumps of butter remaining. Add half of the almonds and stir to combine. Top the coffee cake with the streusel topping. Add the remaining almonds on top.

Bake at 375 degrees for 40-45 minutes until golden and a toothpick inserted into the center comes out mostly clean.