

Raspberry Cream Cheese Coffee Cake



Prep Time: 20 Minutes
Cook Time: 55 Minutes

Ready In: 1 Hour 15 Minutes
Servings: 9

Since this recipe calls for raspberry jam and not fresh raspberries, you can make this coffee cake anytime of year and bring a touch of spring to your table. It's perfect for a brunch or makes a light dessert.

INGREDIENTS:

2 1/4 cups all-purpose flour
3/4 cup sugar
3/4 cup cold butter
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup sour cream
1 egg, beaten

1 teaspoon almond extract

FILLING:

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 egg

Up to 1 cup raspberry jam
1/2 cup sliced almonds

DIRECTIONS:

1. In a large mixing bowl, combine flour and sugar. Cut in butter until mixture is crumbly. Remove $\frac{3}{4}$ to 1 cup and set aside. To the remaining crumbs, add baking powder, baking soda and salt. Add the sour cream, egg and almond extract; mix well. Spread in the bottom and 2 in. up the sides of a greased 9 to 10-in. springform pan.
2. For the filling, in a small bowl, beat cream cheese, sugar and egg in a small bowl until blended. Pour over batter; spoon raspberry jam on top. (Heating the jam slightly in the microwave makes it easier to pour over the cream cheese batter.) Sprinkle with almonds and reserved crumbs. (Note: I mix the almonds and crumbs together before sprinkling on the cake.)
3. Bake at 350 degrees F for 45-55 minutes. Let stand for 15 minutes. Carefully run a knife around the edge of pan to loosen; remove sides from pan.

from Jennifer Keith