



COFFEE CAKE

Cake

1 stick (4oz) butter, softened
1 1/2 cups sugar
2 large eggs
1 cup plus 1 tablespoon milk
2 teaspoons vanilla
1 tablespoon plus 1 teaspoon baking powder
1 teaspoon salt
3 cups flour, unbleached, all-purpose
1 cup blackberries

Note: if you only have extra large eggs, that ok, just use 2 like the recipe says and omit the extra tablespoon of milk. It will come out just fine.

Streusel

1 cup light brown sugar (firmly packed)
2 tablespoons ground cinnamon
1 stick (4 oz) butter, melted
1/3 cup flour

Glaze

1 cup powdered sugar
2 to 3 tablespoons milk, warmed

Instructions

Make the glaze in a plastic container by stirring the heck out of it with a fork. Don't worry if there are a few bumps they will work themselves out. Cover the surface with a small piece of plastic wrap so it doesn't get a crust.

For the streusel, all you need to do is mix everything in a bowl and set aside.

Now the cake, Place the flour, baking powder and salt in a bowl and stir with a whisk, set aside.

In the bowl of an electric mixer place your butter and sugar and mix on medium until light and creamy (2-3 minutes). Add the eggs one at a time until blended. (Please don't crack directly into the mixer, always crack them into a bowl first.)

Now switch the mixer down to slow or you will have a mess. Add your milk & vanilla slowly. Add your dry ingredients. Do this on slow also. It is very important that you don't over mix at this point. As soon as the ingredients are combined stop as your cake will get tougher the longer you mix. A good hint to have this cake go together quickly and not over mixed is to have everything measured before you start the mixer, then it will go really fast.

Place your batter in a 9x13x2 pan that has been sprayed with baking spray.

Scatter your berries around the top.

Now crumble your streusel (yes it is hard to crumble) all over the top. Don't let it get too thick in any area as it seems to sink a bit.

Cook at 350' for about 30 minutes. Best to use the toothpick testing method to ensure it is finished.

Let cool for a few minutes and then drizzle on the glaze. Yummy!!!

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Questions?

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