

Reckless In The Kitchen

Peach Raspberry Coffee Cake

Adapted from Big Oven

Ingredients:

<p>For the crumb topping:</p> <ul style="list-style-type: none">• 1 1/4 c unbleached all-purpose flour (10 1/2 ounces)• 1/2 c granulated sugar• 2 Tbsp brown sugar• 1/4 tsp salt• 3/4 tsp ground cinnamon• 1/2 c unsalted butter, melted and cooled slightly• 1 tsp vanilla extract	<p>For the cake:</p> <ul style="list-style-type: none">• 1 c all-purpose flour• 1/4 tsp baking soda• 1/2 tsp baking powder• 1/4 tsp salt• 1/4 c unsalted butter, softened• 1/2 c sugar• 1 egg• 1/2 tsp vanilla extract• 4 oz plain Greek yogurt or sour cream• 1/2 c raspberry, frozen*• 1/2 c peaches, frozen*
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*A note on ingredients: the fruit must be frozen. leave the fruit in the freezer until you are ready to fold them into the batter, right before putting the coffee cake into the oven.

Directions:

First assemble the crumb topping; in a mixing bowl combine the flour, granulated sugar, brown sugar, salt, and cinnamon. Add the melted butter and vanilla extract to the crumb mixture. Use a fork to combine (or your hands) until all of the butter has been absorbed and large crumbs form. Set aside.

Preheat the oven to 375 degrees and grease a 8 or 9 inch round baking pan (I used a springform cheesecake pan) and set aside.

In a mixing bowl combine the flour, baking soda, baking powder, and salt and set aside. In an electric mixer beat the softened butter for a minute or so until lightened in color. Slowly add the sugar and continue to mix until light and fluffy. Add the egg, vanilla extract, and yogurt (or sour cream) and beat until well combined. Stop mixer and scrape the edges and bottom of the bowl. Mix for another 30 seconds to combine the mixture.

Next, with the mixer on a low speed, slowly add the dry ingredients. Increase the speed slightly and once the mixture has just come together turn off the mixer.

Take the frozen fruit out of the freezer. Quickly chop the peach slices if needed. Then toss the frozen fruit in a small amount of flour to lightly (this is important!) coat the fruit. Fold the fruit into the batter by hand (do not use mixer), and pour the batter into the prepared pan. Top the batter with the crumb mixture.

Bake the coffee cake for 60-70 minutes. If the topping is getting too dark or is about to burn cover the pan with foil after 45 minutes of baking. The cake is finished when a toothpick inserted into the center of the cake comes out clean and the edges of the cake are starting to pull away from the pan. Allow the cake to cool completely before removing from the pan. The edges and bottom of the cake will be a little dark (but not burned).