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Jan. 2019

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## Raspberry Cream Cheese Coffee Cake

by MAKINZE GORE

JUL 13, 2018

**YIELDS: 10 SERVINGS**

**PREP TIME: 0HOURS 10MINS**

**TOTAL TIME: 1HOUR 20MINS**

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## INGREDIENTS

### FOR THE FILLING

Cooking spray, for pan

1 (8-oz.) block cream cheese, softened

1/2 c. granulated sugar

1 large egg

2 c. raspberries

### FOR THE CAKE

2 c. all-purpose flour

1 tsp. kosher salt

1/2 tsp. baking powder

1/2 tsp. baking soda

1/2 c. (1 stick) butter, softened

1/2 c. granulated sugar

1/4 c. light brown sugar

1 large egg

3/4 c. sour cream

1 tsp. almond extract

### FOR THE STREUSEL TOPPING

1/2 c. light brown sugar

1/2 c. all-purpose flour

1/2 tsp. cinnamon

Raspberry Cr. Cheese  
Coffee Cake

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## DIRECTIONS

- 1** Preheat oven to 350° and grease an 8" springform pan with cooking spray. Make filling: In a large bowl using a hand mixer, beat cream cheese and sugar, then add egg and beat until combined.
- 2** Make cake: In a large bowl, whisk together flour, salt, baking powder, and baking soda. In another large bowl using a hand mixer, beat butter and sugars until light and fluffy then beat in egg. Beat in sour cream and almond extract. Add dry ingredients to wet ingredients and mix until just combined.
- 3** Pour about  $\frac{2}{3}$  of batter into springform pan then pour cream cheese mixture over. Stud with raspberries and add remaining batter.
- 4** Make crumb topping: In a small bowl, mix together butter, sugar, flour, and cinnamon until mixture resembles wet sand.
- 5** Sprinkle topping over cake and bake until golden and a toothpick inserted into the middle comes out clean, 1 hour. Let cool before serving.