

Raspberry Cream Cheese Coffee Cake

SKILL
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MAKES
10 - 12 Servings

Ingredients

Cake:

- 2 1/2 cups all-purpose flour
- 3/4 cup sugar
- 1 1/2 sticks (12 Tablespoons) butter
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup sour cream
- 1 egg, lightly beaten
- 1 teaspoon vanilla extract

Filling:

- 1 (8-ounce) package cream cheese, softened
- 1/4 cup sugar
- 1 egg
- 1/2 cup Stonewall Kitchen Raspberry Peach Champagne Jam

Topping:

- 1/2 cup sliced almonds



Directions

1. Preheat oven to 350° F. Grease and flour a 9-inch springform pan.
2. In a large bowl, combine flour and sugar; cut in the butter, using a pastry blender or two knives, until the mixture resembles coarse crumbs.
3. Remove one cup for topping.
4. Add baking powder, soda, salt, sour cream, egg, and vanilla to remaining crumb mixture. Blend well.
5. Spread dough over bottom and 2-inches up the sides of the prepared springform pan. Dough should be 1/4-inch thick on all sides.
6. In a small bowl, combine cream cheese, sugar, and egg; blend well. Pour over dough in springform pan.
7. Carefully spoon Raspberry Peach Champagne Jam evenly over cheese mixture.
8. In a small bowl, combine 1 cup reserved crumb mixture and the almonds. Sprinkle over the top.
9. Bake for 50-60 minutes, or until cream cheese filling is set and the crust is a deep golden brown.
10. Cool in pan for 15 minutes. Remove the sides of the pan. Serve warm or cool. Cover and refrigerate leftovers.

