

Easy Fruit Coffee Cake

A fluffy, fruity coffee cake with a sweet crusty topping

Yield:

9 servings

Ingredients:

2 cups all-purpose flour

1/2 cup sugar

1 tablespoon baking powder

1/2 teaspoon salt

2 eggs

1/4 cup vegetable oil

3/4 cup milk

1 cup blueberries, cranberries*, raspberries, chopped strawberries, or finely-chopped apples

Topping Ingredients:

1/3 cup all-purpose flour

1/3 cup brown sugar

1/4 cup softened butter

1 teaspoon cinnamon

Instructions:

1. In a large mixing bowl, combine flour, sugar, baking powder, and salt.

2. In another bowl, beat eggs until frothy. (We use an electric mixer for this.) Mix in oil and milk.

3. Pour milk mixture into dry ingredients and stir. Fold in fruit.

4. Pour batter into a greased 8- or 9-inch square baking pan**.

5. Mix topping ingredients together (should be coarse

crumbs/lumps of topping) and sprinkle over batter.

6. Bake at 350 degrees for 50-60 minutes, until cake tests done in the middle. Cover cake loosely with foil if the top starts browning too quickly (I usually place foil over the cake after about 45-50 minutes).

7. Serve hot, or cool in pan. □

Additional Notes:

*We put frozen cranberries in a food processor for a minute or so, to chop them coarsely.



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This recipe is from Tammy's Recipes.