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Berry Coffee Cake

- 1 Cup all-purpose flour
- 1/3 Cup sugar
- 1/2 Tsp baking powder
- 1/4 Tsp baking soda
- 1/4 Tsp salt
- 1 Egg
- 1/2 Cup plain yogurt
- 2 Tbsp butter, melted
- 1 Tsp almond extract
- 3 Tbsp brown sugar
- 1 Cup mixed berry, unsweetened (Either fresh or frozen.)
- 1 Tbsp sliced almonds

Glaze

- 1/2 Cup confectioners' sugar
- 1 Tsp milk
- 1/4 Tsp vanilla extract

- 1) 1Preheat oven to 350 degrees. Spray an 8-inch round or 8-inch square baking pan with cooking spray and set aside.
- 2) 2In a medium mixing bowl, combine the flour through salt.
- 3) 3In a measuring cup or blender container, combine the egg, yogurt, melted butter and vanilla. Whisk or pulse to combine the ingredients.
- 4) 4Pour the wet ingredients into the flour mixture and mix to combine. Spoon about 2/3's of batter into prepared pan. Mix the berries with the brown sugar and spoon over batter. Top the berries with remaining batter and sprinkle with sliced almonds.
- 5) 5Place in preheated oven and bake for 35 to 40 minutes or until cake springs back when lightly touched. Cool for 10 minutes.
- 6) 6While cake cools, prepare the glaze and then drizzle over cooled cake. Serve warm or at room temperature.
- 7) 7Please note: If using frozen berries do not defrost.
- 8) 8Gluten Free Notes: Use 3/4 cup plus 2 tablespoons gluten free all-purpose flour blend, 2 tablespoons modified tapioca starch and add 1/2 teaspoon xanthan gum. The gluten free version may require a few tablespoons milk to be added to the batter. Use your best judgment.



Makes 9 Servings