

Raspberry Cheesecake Coffee cake / Raspberry Cream Cheese coffee cake

Ingredients:

8oz (1 pkg) softened cream cheese
1/3 cup sugar
1 large egg white
2-3 cups fresh raspberries

1 1/2 cups all-purpose flour
1/2 tsp baking powder
1/2 tsp baking soda
5 tbsp salted butter
1/2 cup sugar
1 egg
1 egg yolk
1 tsp vanilla extract
3/4 cup sour cream

1/3 - 1/2 cup sugar
1/2 cup flour
3 tbsp chilled and cubed butter

Directions:

1. Grease a 9" springform pan and line the bottom with parchment paper. Set aside.
2. Preheat oven to 350 degrees fahrenheit
3. For the cheesecake - mix together the cream cheese and sugar until smooth and creamy. Add in your egg white and mix until combined.
4. For the cake - sift together the flour, baking soda and baking powder in a small bowl. Set aside.
5. With your mixer, cream together the butter and sugar until smooth. Add in egg, egg yolk and vanilla. Slowly mix in the flour mixture, alternating with the sour cream until just combined.
6. Transfer the batter into the prepared springform pan and smooth with a spatula.
7. Pour the cream cheese (cheesecake) mixture over top and spread evenly. Top cream cheese portion with fresh raspberries.

To make the streusel:

- Combine the remaining sugar, flour and CHILLED butter cubes in a bowl. Mix together with a fork or pastry blender until crumbly.
8. Sprinkle the streusel layer over top of the raspberries.
 9. Bake for 40 - 45 minutes, or until a knife inserted into the centre comes out clean.
 10. Let cool on a rack, then run a knife around the edges of your springform pan to loosen before opening.

Chill in the fridge for an hour before serving.



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