

Blackberry Cream Cheese Coffeecake

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By [Meg with Modern Roots](#)



Blackberry Cream Cheese Coffeecake becomes an easy and wonderful pastry/cake to bake in the evening and serve in the a.m. with a hot cup of Jo or tea. This recipe is easy to manipulate to your taste. Want to make an apple butter, strawberry or pumpkin coffeecake? Easy peasy, just insert the sweetened preserves, jams or butters where I have my blackberry preserves listed. Done.



Ingredients:

2 1/4 cups all-purpose flour

1 cup white cane sugar, divided

3/4 cup unsalted butter, cubed

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon sea salt

3/4 cup sour cream

2 teaspoons almond extract

1 tablespoon vanilla extract

2 eggs, divided

1/2 package (4 ounces) cream cheese, softened

1/2 cup blackberry preserves

1/2 cup sliced almonds

1/8 cup powdered cane sugar

10 to 15 drops vanilla extract

Preheat oven to 350 F. Grease a 9-inch spring form pan. Yes, you should use this, it will make your life easier.

Fork together flour, 3/4 cup cane sugar and butter until well-mixed and resembles small peas. Remove 1 1/4 cups of mixture, set aside.

To remaining mixture, add baking soda, baking powder, salt, sour cream, almond extract, vanilla extract and 1 egg. Mix until just combined.

Spread batter into prepared pan; be sure to get up the sides at least two inches. You want to create an edge or crust for the filling to sit inside of.

Beat cream cheese, remaining white cane sugar and remaining egg. Spread on top of batter, try to get some up to the edges.

Now spread your preserves on top. Don't mix it in, just lay it evenly on top. And don't be perfect, that's what makes this 'cut' look so pretty. Imperfections.

Combine the reserved crumbs and almonds, spread on top. Bake for 45 to 50 minutes. Top should be a light shade of golden brown.

Cool 15 minutes, then take the spring form sides off. STARE it down and let sit another hour in the fridge. Drizzle top with combined powdered cane sugar and drops of vanilla extract. Delish! Be sure to stun someone with your awesome creation.

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