

My Favorite Coffee Cake...

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Ingredients

For the streusel topping:

- 1 1/2 cups granulated sugar
- 1 1/2 cups of AP flour
- 1/2 cup quick oats
- 10 tablespoons of soft unsalted butter
- 2 teaspoons of cinnamon
- 1/2 teaspoon of salt
- 1/2 cup of pecans chopped

For the cake:

- 2 1/2 cups of AP flour
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon of salt
- 12 tablespoons softened unsalted butter
- 1 cup of granulated sugar
- 1/2 cup light brown sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups sour cream or buttermilk
- 1-2 cups of cherries, pitted or other berries like blueberries, blackberries or raspberries

Instructions

Preheat your oven to 350 degrees and butter and flour a 12 cup (or larger) bundt pan or a 10 inch tube pan.

Make the streusel by combining the Sugar, flour, oats, salt, cinnamon and nuts if using. Once combined add softened butter until combined and crumbly. Set aside. For the cake combine the flour, baking soda and baking powder, and salt in a bowl and set aside. In a separate bowl cream together the butter and sugars until fluffy, 2-3 minutes. Add in the eggs and vanilla until combined. Then mix in the flour mixture alternating with the sour cream or buttermilk until all mixed in.

Pour the batter into the prepared pan, drop the fruit on top of the batter and then top the fruit with the streusel mixture. You may have more streusel than you need or want. I like a lot and always freeze any extra. Bake in preheated oven for an hour or until a toothpick inserted into the middle of the cake comes out clean. Cool in pan for 20 minutes before removing from pan. You can put a cookie sheet on top and carefully invert the cake to unmold and then do the same to turn it back streusel side up. Serve warm or room temp and enjoy!