

Blackberry Sour Cream Coffee Cake



OVEN - 350 degrees F.

Grease a 9 x 13 - inch baking pan.

Bake 30 to 40 minutes or until the coffee cake tests done.

<https://patriciaspatchwork.blogspot.com/2018/09/blackberry-sour-cream-coffee-cake.html>

Ingredients

- ½ cup (1 stick) butter, softened
- 1 cup sugar
- 3 eggs, lightly beaten
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 teaspoon baking soda
- 2 cups flour
- 1 cup sour cream
- 2 cups fresh or frozen blackberries (12 oz pkg)
- 1 cup packed brown sugar
- ¼ cup (½ stick) butter, softened
- ¼ cup flour

Preparation

1. Preheat oven to 350 degrees F. Grease a 9 x 13 - inch baking pan.
2. Cream ½ cup butter and sugar in a mixing bowl until light and fluffy. (This will take several minutes.)
3. Add eggs, baking powder, salt, and baking soda and beat well.
4. Add 2 cups flour alternately with the sour cream beginning and ending with the flour, beating well after each addition.
5. Fold in the blackberries.
6. Pour into pan.
7. Beat the brown sugar and ¼ cup butter in a mixing bowl until light and fluffy. Add ¼ cup flour and mix until crumbly. (This doesn't take long.) Sprinkle over the batter.
8. Bake for 30 - 40 minutes or until the coffee cake tests done with a toothpick. The topping should melt and partially sink into the batter.