

Black Raspberry White Chocolate Chip Coffee Cake

Based on the recipe from Grandma Loy's Kitchen

Ingredients

2 1/4 cups flour
1 1/2 teaspoon cinnamon, divided
1/2 teaspoon salt
1 cup brown sugar, packed
3/4 cup sugar
1/4 cup Greek yogurt
1 cup white chocolate chips
1 teaspoon baking soda
1 teaspoon baking powder
1 cup buttermilk (or 1 Tablespoon vinegar plus enough milk to measure to 1 cup)
1 egg
1/2 teaspoon vanilla extract
1 cup black raspberry jam

In a medium bowl, whisk together flour, 1/2 teaspoon cinnamon, salt, brown sugar, and sugar. Then stir in yogurt.

Remove 3/4 cup of this mixture to a small bowl and add remaining cinnamon and white chocolate chips. Stir to combine and set aside.

In the medium bowl with remaining flour mixture, add baking soda and baking powder. Whisk to incorporate.

In another bowl, combine buttermilk, egg and vanilla extract. Stir into flour mixture and mix until just combined and all flour is wet.

Pour half the batter into a lightly greased 9 x 13 inch baking pan.

Place jam in a microwave safe dish and microwave on high for 1 minute. Spoon or pour over batter in pan and use an offset spatula or spoon to spread around. Cover with remaining batter.

Dust the cake with leftover topping and gently press it into the batter.

Bake at 350 degrees F for 40 minutes. Start testing for doneness at 30 minutes, inserting a tester in center. Continue baking until the tester comes out clean and the edges are firm.

Remove from oven and place on a wire rack to cool before cutting into squares.

Makes 24 slices.

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