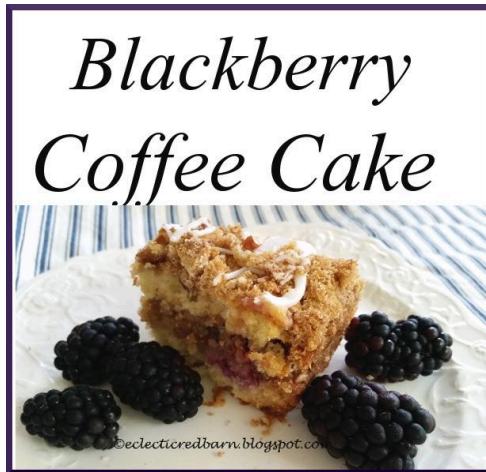


Blackberry Streusel Nut Coffee Cake



Ingredients

- 1 1/2 cups packed brown sugar
- 1 cup coarsely chopped walnuts
- 2 teaspoons ground cinnamon
- 1 8 - ounce carton dairy sour cream
- 1 teaspoon baking soda
- 3/4 cup granulated sugar
- 1/2 cup butter, softened
- 1 teaspoon vanilla extract
- 3 eggs
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 2 cups fresh or frozen blackberries, thawed

Directions

1. Preheat oven to 350 degrees F. For topping, in a small bowl, combine brown sugar, nuts, and cinnamon. Set aside. In another small bowl, stir together sour cream and baking soda. Set aside. Grease a 13x9x2-inch baking pan. Set aside.

2. In a large bowl, combine granulated sugar and softened butter; beat with an electric mixer on medium speed until well mixed. Beat in eggs and vanilla until well mixed. Add the flour and baking powder; beat until well mixed. Add the foamy sour cream mixture; beat until well mixed.
3. Spread half of the batter into the prepared pan. Sprinkle blackberries over batter. Sprinkle half of the topping over the blackberries. Carefully spread remaining batter over the topping; sprinkle remaining topping over the batter.
4. Bake in the preheated oven for 35 to 40 minutes or until a toothpick inserted near the center comes out clean. Drizzle with Powdered Sugar Icing. Serve warm, or cool on a wire rack.

Powdered Sugar Icing

Ingredients

- ½ cup sifted powdered sugar
- 2 teaspoons milk, plus additional for drizzling consistency