



JERNEJ KITCHEN

SOUR CREAM COFFEE CAKE WITH RASPBERRY JAM

Sour Cream Coffee Cake with Raspberry Jam is a simple recipe, perfect for celebrations and weekend treats. It stays soft and fluffy for days.

MAKES	16	SLICES
PREPARATION:	15	MINUTES
BAKE:	45	MINUTES
TOTAL TIME:	60	MINUTES

WHOLE WHEAT CRUMB TOPPING

115 g (1 stick) cold butter

80 g (1/3 cup) sugar

150 g (1 1/4 cup) whole wheat flour

SOUR CREAM COFFEE CAKE WITH RASPBERRY JAM

320 g (2 1/2 cups) all-purpose flour

1 tsp baking powder

180 g (1 1/2 stick) room temperature butter

250 g (1 1/2 cup) sugar

1/2 tsp vanilla paste

1/4 tsp salt

3 eggs

180 g (3/4 cup) sour cream

150 g (1/2 cup) raspberry jam (like Ms. Jam Uros in Valentina)

TOOLS AND EQUIPEMENT

small bowl

large bowl

kitchen spatula

electric mixer or stand mixer

25 cm x 35 cm (9 x 13-inch) baking sheet

WHOLE WHEAT STREUSEL

First, make the whole wheat streusel. Cut the cold butter into small cubes. In a small bowl, stir to combine butter, sugar, and whole wheat flour. Using your fingertips lightly rub the butter into the mixture, to get a sand-like texture. Keep refrigerated until needed. Preheat the oven to 180 °C / 355 °F.

SOUR CREAM COFFEE CAKE BATTER

Make the coffee cake. In a small bowl, stir to combine the all-purpose flour and baking powder. In a large bowl, beat the room temperature butter, sugar, vanilla, and salt. Using an electric mixer, mix for about 5 - 8 minutes, or until the mixture is white, fluffy, and creamy.

TIP

This step is very important. If we don't mix the batter long enough, the cake won't be as fluffy and soft when baked.

SOUR CREAM COFFEE CAKE BATTER

While mixing with an electric mixer (or using a stand mixer) add the eggs one at a time and beat well. Then, add flour mixture in four additions, alternating with sour cream mixture while mixing at medium speed after each addition. The batter should be soft and creamy.

Sponsored SOUR CREAM COFFEE CAKE WITH STREUSEL

Grease a 25 cm x 35 cm (9 x 13-inch) baking sheet with butter, then line with parchment paper. Spoon 2/3 of the coffee cake batter into the prepared baking sheet and smooth using a spatula. Spread the raspberry jam over the batter and spoon the rest of the coffee cake batter on top. Sprinkle with the chilled whole wheat streusel.

parchment paper

BAKE AND SERVE

Transfer the coffee cake to the oven on the middle rack. Bake for 40 - 45 minutes at 180 °C / 355 °F or until the cake is baked and the streusel is beautifully golden-brown. Take the baked coffee cake from the oven and let it cool to room temperature, then cut in 16 slices and serve.