



## JERNEJ KITCHEN

# BLACKBERRY CREAM CHEESE COFFEE CAKE

*Blackberry Cream Cheese Coffee Cake is a simple and delicious weekend dessert. Make it with fresh or frozen blackberries or other fruit.*

SERVES	8	PEOPLE (26CM / 10-INCH)
PREPARATION:	15	MINUTES
BAKE:	55	MINUTES
TOTAL TIME:	1	HOUR 10 MINUTES

### CAKE

120 g (1 stick) unsalted butter, at room temp

80 g (1/2 cup) sugar

2 eggs

1/4 tsp vanilla paste

120 g (1/2 cup) sour cream

180 g (1 1/2 cup) all-purpose flour

1 tsp baking powder

1/2 tsp baking soda

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180 g (1 1/2 cup) blackberries

### CREAM CHEESE

320 g (11 ounces) cream cheese (full fat)

50 g (1/4 cup) sugar

### DROBLJENEC

40 g (1/4 cup) light brown sugar

40 g (1/4 cup) sugar

40 g (1/4 cup) ground almonds

80 g (2/3 cup) all-purpose flour

1/2 tsp ground cinnamon

### PREPARATION

Place a rack in the middle of the oven and preheat it to 180 °C / 350 °F. Grease a 26 cm (11-inch) springform pan.

### CAKE

Take the butter from the fridge 30 minutes before making the cake to get it to room temperature. Beat the butter and sugar in a bowl until creamy, for about 2 - 3 minutes. Add one egg at a time, beating well after each addition. Add the vanilla paste and sour cream and mix to combine. Add the flour, baking powder, baking soda, and a pinch of salt. Beat to combine, but don't overwork the mixture. Using a spatula, gently stir in the blackberries. Use fresh or frozen (don't thaw beforehand). Spread the batter into the prepared pan and set aside.

### CREAM

Clean the paddle attachment and beat the cream cheese and sugar until creamy and combined. Using your spatula, spread evenly over the cake.

### TIP

[We love using Philadelphia cream cheese for desserts.](#)

### CRUMBLE

Add sugars, ground almonds, flour, and cinnamon powder to a bowl. Cut the cold butter into small cubes. Using your fingertips, lightly rub the butter into the mixture to get a sand-like texture, then knead it together to combine. Sprinkle evenly over the cream cheese mixture.

### BAKE

Bake the cake for 55 - 60 minutes or until the crumble on top is

60 g (1/2 stick) unsalted butter, cold

#### TOOLS AND EQUIPEMENT

springform pan 26 cm / 11-inch

bowl

electric mixer

spatula

aluminum foil

golden brown and the cake is baked. Halfway through baking (25 - 30 minutes), place a piece of aluminum foil over the cake to prevent over-browning. Before taking the cake from the oven, insert a toothpick into the cake. It should come out mostly clean (a few traces of cream cheese mixture are okay). Leave the cake to rest for 30 - 60 minutes at room temperature, then cut into slices and serve.