

Berry Coffee Cake



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| 4 c. all-purpose flour | 4 eggs (2 Tbs. powdered egg + |
| 1 c. granulated sugar | 3 Tbs. water) |
| 2 Tbs. baking powder | ½ c. vegetable oil |
| 1 tsp. salt | 1 ½ c. milk (⅔ c. powdered milk + 2 c. water) |
- 2 c. freeze-dried berry of your choice (blueberries, raspberries, strawberries, etc. - reconstituted with water- save liquid for glaze)

Crumble Topping:

- ⅔ c. all-purpose flour
- ⅔ c. brown sugar, packed
- ½ c. butter or margarine
- 2 tsp. cinnamon

Mix flour, sugar, and salt together in a mixing bowl. In another bowl, beat eggs until frothy. Mix in vegetable oil and milk. Pour into dry ingredients and mix until combines. Fold in, drained, reconstituted berry of your choice. Pour mixture into a greased 9-inch tube or bunt pan.

Crumble Topping: Mix flour, brown sugar, butter and cinnamon together until crumbly consistency. Bake berry coffee cake at 350°F for 50-60 minutes or until a toothpick inserted near center comes out clean. Cool about 30 minutes before removing from the pan. Turn right side up and top with glaze, if desired, while the berry coffee cake is warm so it melts.

Optional Glaze:

I like to top my coffee cake with a cinnamon bun glaze and here is how to make it:

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| 2 Tbs. margarine | 1 tsp. vanilla |
| 2 c. confectioners' sugar | ½ tsp almond extract |
| Pinch salt (~ 1/8 tsp.) | 4 Tbsp. milk (or reserved liquid from berry reconstitution) |

Beat all ingredients together until well combined and frost berry coffee cake with glaze while warm. The berry coffee cake looks really pretty and it's tasty too with the glaze! 😊