

Raspberry Cream Cheese Coffee Cake

*Beechwood Inn - Barnstable Village, MA
The Great Country Inns of America Cookbook (2nd ed) (1992)*

Servings: 16

*2 1/4 cups flour
1 cup sugar, divided
3/4 cup butter
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2 eggs
3/4 cup sour cream
1 teaspoon almond extract
1 package (8 ounce) cream cheese
1/2 cup raspberry preserves
1/2 cup sliced almonds*

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Preheat the oven to 350 degrees.

Grease and flour the bottom and sides of a nine or ten-inch springform pan.

In a large bowl, combine the flour and 3/4 cup of sugar. Cut in the butter until the mixture resembles coarse crumbs. Reserve one cup of the crumb mixture.

To the remaining crumb mixture, add the baking powder, baking soda, salt, one of the eggs, the sour cream and almond extract. Blend well. Spread the batter over the bottom and two inches up the sides of the pan.

In a bowl, combine the cream cheese, 1/4 cup of sugar and the remaining egg. Blend. Pour over the batter in the pan. Carefully spoon the preserves over the cheese filling.

In a small bowl, combine the reserved crumb mixture and the sliced almonds. Sprinkle over the top of the preserves.

Bake for 45 to 55 minutes.

Serve warm or cool. Cut into wedges.

Per Serving (excluding unknown items): 299 Calories; 19g Fat (56.8% calories from fat); 5g Protein; 28g Carbohydrate; 1g Dietary Fiber; 70mg Cholesterol; 234mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 1 Other Carbohydrates.

Breakfast

Per Serving Nutritional Analysis

Calories (kcal):	299	Vitamin B6 (mg):	trace
% Calories from Fat:	56.8%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	36.5%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	6.7%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	19g	Folacin (mcg):	13mcg
Saturated Fat (g):	10g	Niacin (mg):	1mg
Monounsaturated Fat (g):	6g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	trace
Cholesterol (mg):	70mg	% Daily Value:	0.0%
Carbohydrate (g):	28g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	1
Protein (g):	5g	Lean Meat:	1/2
Sodium (mg):	234mg	Vegetable:	0
Potassium (mg):	97mg	Fruit:	0
Calcium (mg):	53mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	3 1/2
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	trace		
Vitamin A (i.u.):	648IU		
Vitamin A (r.e.):	177RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 299 Calories from Fat: 170

		% Daily Values*
Total Fat	19g	29%
Saturated Fat	10g	52%
Cholesterol	70mg	23%
Sodium	234mg	10%
Total Carbohydrates	28g	9%
Dietary Fiber	1g	3%
Protein	5g	
Vitamin A		13%
Vitamin C		0%
Calcium		5%
Iron		7%

* Percent Daily Values are based on a 2000 calorie diet.