

Blackberry Peach Coffee Cake

Streusel topping (recipe below)

½ cup butter, softened

1 cup sugar

2 large eggs

2 cups flour

2 tsp baking powder

½ tsp salt

2/3 cup milk

2 tsp vanilla extract

2 cups peeled and sliced fresh firm, ripe peaches

1 cup fresh blackberries

Powdered sugar

Garnishes: fresh blackberries, sliced peaches

Preheat oven to 350 degrees. Prepare streusel topping. Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add eggs, 1 at a time, beating until blended after each addition. Combine flour, baking powder, and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in vanilla. Pour batter into a greased and floured 9-inch springform pan; top with sliced peaches and blackberries. Pinch off 1-inch pieces of streusel topping and drop over fruit. Bake at 350 degrees for 1 hour and 10 minutes to 1 hour and 20 minutes or until center of cake is set. (A wooden pick inserted in center will *not* come out clean.) Cool completely on a wire rack (about 1 ½ hours). Dust with powdered sugar. Garnish, if desired.

Streusel Topping

½ cup butter, softened

½ cup sugar

½ cup firmly packed light brown sugar

2/3 cup flour

1 tsp cinnamon

½ tsp nutmeg

Beat butter at medium speed with an electric mixer until creamy; gradually add sugar and brown sugar, beating well. Add flour, cinnamon, and nutmeg; beat just until blended.