

Berry Coconut Cake

½ cup butter, softened
¾ cup sugar
2 eggs
1 tsp vanilla
1 ½ cups flour
1 ½ tsp baking powder
1 tsp baking soda
¼ tsp salt
1 cup sour cream
¾ cup raspberries
¾ cup blueberries

Topping:

1 cup shredded coconut
½ cup firmly packed brown sugar
2 Tbsp butter, softened
1 Tbsp flour
¼ tsp cinnamon

Topping: In small bowl, combine coconut, sugar, butter, flour, and cinnamon. Set aside. In a large bowl, beat butter with sugar until fluffy. Beat in eggs, one at a time, beating well after each addition. Beat in vanilla. Stir together flour, baking powder, baking soda, and salt; stir half into butter mixture. Stir in sour cream. Stir in remaining flour mixture. Spread in greased 9-inch square cake pan. Sprinkle with raspberries and blueberries. Sprinkle with topping. Bake in 325 degree oven for 60-75 minutes or until cake tester inserted in center comes out clean. Let cool in pan on rack.