



Raspberry Cream Cheese Coffeecake

350°F

13-by 9-inch baking pan, sprayed with nonstick spray.

Serves 12

When I was in New York City years back I came across a bakery in the village. They had the most remarkable berry cheese coffeecake. Here is my version.

Topping:

3/4 cup	oats
1/4 cup	light brown sugar, packed
1/4 cup	all-purpose flour
1/4 cup	chopped pecans
1/4 cup	unsalted butter melted

Batter:

8 ozs	cream cheese, softened
1 cup	granulated sugar
1/2 cup	unsalted butter, softened
2 large	eggs
1-3/4 cups	all-purpose flour
1 tsp	baking powder
1/2 tsp	baking soda
1/4 tsp	salt
1/4 cup	heavy cream
1/2 tsp	vanilla extract
1 cup	fresh raspberries, crushed

Topping: In a medium bowl combine oats, brown sugar, flour, pecans and butter. Blend until crumbly. Set aside.

Batter: In mixer bowl beat, cream cheese, sugar and butter on medium speed for 3 minutes. Add eggs one at a time, beating between each. In a bowl combine flour, baking powder, soda and salt. Add to butter mixture alternately with cream, starting with flour and ending with four. Add vanilla. Smooth batter into prepared pan. Sprinkle crushed raspberries onto top of batter. Sprinkle topping on top. Place in preheated oven until light brown and a toothpick inserted into center comes out clean, about 30 to 35 minutes