

Raspberry Streusel Coffee Cake

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Coffee Cake

2 cups all-purpose flour

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup milk

$\frac{1}{4}$ cup LAND O LAKES® butter

1 cup fresh or frozen raspberries

1 egg

2 tsps. baking powder

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsps. nutmeg

Topping

$\frac{1}{2}$ cup sugar

$\frac{1}{3}$ cup all purpose flour

$\frac{1}{2}$ tsps. nutmeg

$\frac{1}{4}$ cup LAND O LAKES butter,
Softened

Heat oven to 375°F. In large mixing bowl combine all coffee cake ingredients except raspberries. Beat at low speed, scraping bowl often, until well mixed (1 to 2 minutes). By hand gently fold in raspberries. Spread into greased and floured 9-inch square baking pan. In small bowl stir together all topping ingredients except butter. Cut in butter until crumbly; sprinkle over batter. Bake for 30 to 35 minutes or until wooden pick inserted in center comes out clean. **YIELD:** 9 servings.