



VROOMAN MANSION



A bed and breakfast, hospitality establishment

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Raspberry Cream Brunch Cake

- 2 ¼ cups flour
- ¾ cup sugar
- ¾ cup butter or margarine
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¾ cup sour cream
- 1 teaspoon almond extract
- 1 egg
- ½ cup raspberry preserves
- ½ cup sliced almonds

Heat oven to 350°F. Grease the bottom and side of a 10" x 3" springform pan or an 11" x 7" x 1 ½" rectangular baking dish with shortening. Lightly flour the pan. Set aside until later.

Cream cheese filling:

- 1 8 oz. package cream cheese, softened
- ¼ cup sugar
- 2 tablespoons flour
- 1 egg

Mix all ingredients until smooth. Set aside.

Mix the flour and sugar in a large bowl. Cut in the butter using a pastry blender or by criss-crossing 2 knives until the mixture looks like coarse crumbs. Reserve 1 cup of crumb mixture for later. Stir the baking powder, baking soda, salt, sour cream, almond extract and egg into the remaining crumb mixture to make a batter. Spread the batter over the bottom and 2 inches up the side (about ¼ inch thick) of the pan. Pour the cream cheese filling over batter.

Carefully spoon the preserves evenly over the filling. Mix together the reserved crumb mixture and the sliced almonds; sprinkle over preserves.

Bake springform pan 50 to 60 minutes (rectangular dish 35 to 45 minutes), or until the filling is set and the crust is a deep, golden brown. Cool for 15 minutes; remove side of springform pan. Serve warm or cool. Store covered in refrigerator.