

## Strawberry Coffee Cake

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First things first, preheat oven to 350 degrees.

### Strawberry Stuff

- 1 overflowing cup sliced strawberries
- 1/3 cup sugar
- 2 TBSP Cornstarch
- 2 tsps. Water

#### **Directions**

Combine Strawberries, 1/3 cup sugar, water, and cornstarch in a small saucepan. Cook over low heat for 5 to 7 minutes, stirring constantly until the sauce is thick, and strawberries are soft and broken down. Set aside to cool.

### Crumble Topping

- 3 Tbsps. Cold Unsalted Butter cut into little cubes
- 1/2 cup all-purpose flour
- 3 1/2 tbsp. sugar

#### **Directions**

Combine all of the topping ingredients in a bowl and rub together with your fingertips until crumbly. Set Aside

### Cake

- 1/2 cup butter, softened (1 stick)
- 1 cup sugar
- 2 eggs
- 2 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 8 ounces (1 cup) sour cream
- 1 tsp. vanilla

#### **Directions**

Grease and flour (or use Baking spray with flour) a square pan that is at least 8x8. You could use 9x9 or 10X10.

Cream together the Butter and sugar until light and fluffy.

Add eggs 1 at a time, beating well after each addition. Add vanilla.

Sift together dry ingredients. Add the dry ingredients to the creamed butter in 3 parts alternating with the sour cream in 2 parts. You will want to start and end with the flour. Beat just until combined.

You will spoon 2/3 of the batter into the prepared pan. Spread the cooled Strawberry mixture on the batter. It is easier to drop it by spoon.

Spoon the remaining batter onto the strawberries and spread evenly. Top with the streusel topping, and bake in the upper third of the oven. Bake for 50-60 minutes, or until a knife inserted in the center comes out clean!

Variation Idea.

I haven't tried this yet, but I bet if you added some sweetened cream cheese in with the strawberries it would be knock you over delicious!