

# Raspberry Almond Crumb Cake

Cook: 35–40 minutes

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*A soft, buttery coffee-cake-style crumb cake layered with juicy raspberries, crunchy sliced almonds, and a fragrant cinnamon crumb, finished with a delicate snowfall of confectioners' sugar.*

## Ingredients

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- 1 1/3 cups (166g) all-purpose flour (spooned and leveled)
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (8 Tbsp; 113g) unsalted butter (softened to room temperature)
- 3/4 cup (150g) granulated sugar
- 2 large eggs (at room temperature)
- 1/2 cup (120ml) full-fat sour cream (at room temperature)
- 1 teaspoon pure vanilla extract
- 3/4 teaspoon almond extract
- 1/4 cup (31g) all-purpose flour (for topping)
- 1/4 cup (50g) light or dark brown sugar (packed)
- 1/4 teaspoon ground cinnamon
- 2 tablespoons (28g) unsalted butter (for topping) (melted)
- 1 heaping cup (170g) raspberries, fresh or frozen (do not thaw if frozen)
- 3/4 cup (65g) sliced almonds (sliced)
- for dusting confectioners' sugar (optional)

## Instructions

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1. Preheat the oven to 350°F (177°C). Grease and lightly flour a 9-inch springform pan.
2. Make the cake: In a bowl, whisk together the flour, baking powder, baking soda, and salt; set aside.
3. With a hand or stand mixer, beat the butter and granulated sugar on high speed until smooth and creamy, about 2 minutes; scrape bowl as needed.
4. Add eggs, sour cream, vanilla extract, and almond extract; beat on medium-high until combined (mixture may look curdled).
5. On low speed, mix in the dry ingredients just until smooth; do not overmix. The batter will be thick. Spread evenly into the prepared pan.
6. Make the crumb topping: With a fork, mix flour, brown sugar, and cinnamon; stir in melted butter until crumbs form.

7. Dot raspberries over the batter, then sprinkle the crumb mixture and sliced almonds on top.
8. Bake 35–40 minutes, or until a toothpick inserted in the center comes out clean. Tent loosely with foil if browning too quickly.
9. Cool on a wire rack for a few minutes. Dust with confectioners' sugar before serving, if desired. Store covered in the refrigerator up to 5 days.

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**Tags: Cake, Breakfast, Brunch, Raspberry, Almond, Coffee Cake**

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