

Almond Coffee Cake www.easy-cake-recipes.com

Ingredients for the Cake:

- 1/2 cup unsalted butter, at room temperature
- 1 1/2 cups sugar
- 1 (8-oz) package of cream cheese, at room temperature
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon almond extract
- 1 1/3 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup milk, at room temperature
- 3/4 cup dried cherries (or other fruit), optional

Ingredients for the Topping:

- 1/2 teaspoon cinnamon
- 2 tablespoons unsalted butter
- 1/3 cup flour
- 1/3 cup brown sugar
- 3/8 cup sliced almonds

Instructions for the Cake:

1. Preheat the oven to 350° F. Grease and flour a 9x13-inch baking pan.
2. Cream butter, sugar and cream cheese very well until smooth.
3. Add eggs, one at a time, scraping down as needed. Add vanilla and mix.
4. Sift together dry ingredients and add alternately with milk.
5. Stir in cherries.
6. Spread into cake pan, smooth top. Mix topping ingredients (excluding almonds) together.
7. Sprinkle almonds on top, then add topping mixture.8. Bake until tests done.