

STRAWBERRY RHUBARB COFFEE CAKE

Fruit Filling:

¾ cup rhubarb, cut up and ¾ cup strawberries, cut up
¼ cup water
¼ cup sugar
2 tablespoons cornstarch

Batter:

1/2 Cup Sugar
1/4 Cup Butter, softened
1 Egg
1/2 teaspoon Vanilla
1 Cup All Purpose Flour
1/2 teaspoon Baking Powder
1/2 teaspoons Baking Soda
1/4 teaspoon Salt
1/2 Cup Buttermilk

Topping:

1/2 Cup Sugar
1/3 Cup Brown Sugar
1/2 teaspoon Cinnamon
1/4 Cup Butter

Preheat the oven to 350 degrees.

Spray a 9" round with cooking spray.

For fruit filling, in a medium saucepan combine fruit and water. Bring to boiling. Reduce heat and simmer, covered, about 5 minutes or until fruit is tender. Combine the 1/4 cup sugar and cornstarch; stir into fruit. Cook and stir over medium heat until mixture is thickened and bubbly.

Cook and stir 2 minutes more; set filling aside.

For batter; cream sugar and butter until well blended.

Beat in the egg and vanilla. In a separate bowl, stir together the flour, baking powder, baking soda and salt until light and fluffy.

Add a small amount of the flour mixture to the butter mixture and then add a small amount of buttermilk, beating well after each addition.

You will want to continue alternating the flour and buttermilk until it is all used up.

For the topping; In a separate bowl, add 1/4 cup butter and microwave 20 seconds until soft.

Add the remaining topping ingredients and stir well- mixture should be quite crumbly.

Sprinkle half of the topping into the bottom of the pan.

Pour half of the batter over the top.

Spread fruit filling over batter.

Pour remaining batter over filling.

Sprinkle with the remaining topping.

Bake 45 minutes.

Cake should be just beginning to brown and a toothpick inserted into the center will come out clean.