

Almond-Raspberry Coffee Cake

As published in *Betty Crocker's Ultimate Cake Mix Cookbook*



1 pkg white cake mix
¼ cup sour cream
1 tsp almond extract
2 eggs; divided
8 oz cream cheese, softened
¼ cup sugar
½ cup raspberry preserves
½ cup sliced or slivered almonds

Preheat oven to 350°. Grease and flour a 10x3 springform pan.

Mix cake mix, sour cream, almond extract and 1 egg in large bowl with electric mixer on low speed until crumbly. Reserve ½ cup crumb mixture. Press remaining crumb mixture in bottom and 1 inch up sides of pan. (Lightly coat fingers with flour when pressing mixture in pan to keep from sticking). Bake 15-20 minutes or until light golden brown.

Beat cream cheese, sugar and remaining egg in small bowl with electric mixer on low speed until smooth and creamy. Pour over baked crust. Drop teaspoonfuls of preserves evenly over cream cheese mixture; do not swirl. Mix reserved crumbs with almonds; sprinkle over preserves.

Bake 20-25 minutes or until filling is set and crust is golden brown. Cool 15 minutes on wire rack. Run knife around side of pan to loosen cake; remove sides of pan. Serve slightly warm or cool. Store covered in refrigerator.

