



Smoked Almond Butter Coffee Cake with Drizzles of Raspberry and Dark Chocolate

Topping:

1/3 cup all-purpose flour
1/4 cup light brown sugar
2 Tablespoons unsalted butter, softened
1 Tablespoon creamy natural almond butter
1/2 cup coarse ground smoked almonds

Cake:

1/2 cup unsalted butter
1/2 cup creamy natural almond butter
1 cup granulated sugar
2 large eggs
1/4 cup sour cream
1/2 Tablespoon natural vanilla extract
1-1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
3/4 cup chocolate hazelnut spread, warmed

Drizzles: 1/2 cup dark chocolate chips, melted
1/4 cup seedless thick raspberry jam, warmed

Preheat oven to 350 degrees F. Spray 10 inch cast-iron skillet with cooking spray; insert silicone pan liner if desired for easier cake removal.

Prepare topping: In medium bowl, stir together flour and sugar; cut in butter and almond butter to form crumb mixture; stir in chopped almonds. Set aside.

Prepare cake: In mixing bowl, cream butter and sugar; add eggs one at a time, mix until smooth, and beat in sour cream and vanilla.

In medium bowl, stir together flour, baking powder, salt. Gradually add flour mixture alternately with milk, starting and ending with flour mixture.

Pour half of cake batter evenly into bottom of prepared skillet; spoon warm chocolate hazelnut spread over batter; spoon and spread remaining cake batter over chocolate hazelnut spread. Bake in preheated 350 degree F oven for 45 minutes or tests done with toothpick. Set aside to cool.

After cake is cooked, drizzle the top with melted chocolate. Then drizzle with raspberry jam. Place in refrigerator to harden chocolate if desired.

Yield: one 10-inch cake Serves about 8 slices

Recipe Inspired by: “Southern Cast Iron, Winter 2017”

About the Recipe: This easy-to-make coffee cake, baked in a cast iron skillet, is filled with almond butter flavor, a chocolate nut spread filling, and topped with crunchy smoked almond crumble. Drizzles of dark chocolate and fruit fresh raspberry jam swirl around the top. It’s perfect for breakfast, brunch, or even dessert.