



## **Raspberry Almond Breakfast Cakes**

*Popular in Eastern Europe for breakfast, dessert, or a snack*

1-1/2 cups all-purpose flour  
1/2 cup granulated sugar  
6 Tablespoons almond meal flour  
5 Tablespoons light brown sugar  
3/4 teaspoon baking powder  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1 large egg  
3/4 cup buttermilk  
6 Tablespoons unsalted butter, melted  
1-1/4 teaspoon almond extract  
3/4 cup fresh raspberries  
1/3 cup sliced almonds

**Glaze:** 1/2 cup confectioners' sugar; 1 to 1-1/2 teaspoons water or unsweetened almond milk; 1/4 teaspoon almond extract

Place liners in 12 cups of cupcake pan. Preheat oven 350 degrees F.

**Combine dry ingredients:** In large bowl, stir flour, sugar, almond flour, brown sugar, baking powder, baking soda, salt, cinnamon, and nutmeg.

**Prepare the Batter:** In a medium bowl, whisk egg, buttermilk, melted butter and almond extract. Add liquid ingredients to dry ingredients. Stir until combined and smooth.

**Place Batter into Cupcake Liners:** With a cookie scooper, spoon batter evenly into 12 cupcake liners in cupcake pan, filling 2/3 of each cup. Top each mini cake with 2 raspberries, lightly pressing on dough and placing a few sliced almonds on top,

**Bake Mini Coffeecakes:** Bake in preheated 350-degree F. oven for 30 minutes or light brown and tests done. Cool for 10 minutes. Remove from pan.

**Prepare Glaze:** Place sifted confectioners' sugar in small bowl, add water or milk slowly with almond extract; stirring until desired consistency forms. Drizzle over cooled coffeecakes.

**To Serve:** Serve warm or room temperature Yield: 12 mini cakes

**About the Recipe:** Bake individual coffeecakes in cupcake liners for a festive and fun start to the day. Raspberry and almonds are a favorite combo and the light spices are sure to bring smiles. They also make a great go-together for that cup of coffee or tea.