

# Almond Raspberry Coffee Cake

Recipe By *Brynie Greisman*



Cooking and Prep:  1 h

Serves:  12

Contains:     

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Sukkot

Diet: Vegetarian, Low Fat,  
Pescetarian

Source: Family Table by  
Mishpacha Magazine

Since I sell whole-wheat, low-fat muffins and cakes, I'm always on the lookout for ways to make my favorite baking recipes healthier. I reduced the fat and the sugar in this recipe, and subbed whole wheat pastry flour for the white flour. I tried this cake with apricot jam, strawberry jam, and raspberry jam, and raspberry jam is my favorite. Use a good quality jam (spreadable fruit) made from fruit sans the sugar. Delicious on a cold winter night with herb tea.

## Ingredients (12)

### Main ingredients

- 1/3 cup oil
- 1 and 1/3 cups turbinado sugar
- 3–4 eggs
- 1 cup sour soy milk (1 and 1/2 – 2 tablespoons vinegar in a measuring cup - fill to the 1-cup line with [Gefen Soy Milk](#), and let sit for at least 30 min until it curdles.)

- 1 teaspoon Gefen Almond Extract
  - 2 cups whole wheat pastry flour
  - 1 teaspoon baking powder
  - 1/2 teaspoon salt
  - heaping 1/3 cup Gefen Applesauce
  - 1/2 cup sliced almonds
  - 1/2 – 3/4 cup raspberry jam, warmed in the microwave for 30 seconds
  - confectioners' sugar, for sprinkling (*optional*)
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## Start Cooking

### Prepare the Cake

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Grease and flour a Bundt pan and set aside.
2. In a mixing bowl, cream oil and sugar. Add eggs, one at a time. Add sour soy milk and almond extract alternately with flour, baking powder, and salt. Mix well. Add applesauce at the very end and mix just until incorporated into the batter.
3. Pour two-thirds of the batter into the prepared pan. Sprinkle with half of the almonds. Spread half of the jam over the almonds around the middle of the pan, to within half an inch of edges. Cover with remaining batter. Spoon remaining jam over batter to within half an inch of edges. Sprinkle with remaining almonds. (This gives a great crunch on the bottom.)
4. Bake for 55–60 minutes or until a toothpick inserted near the center comes out clean. Cool in pan. Carefully invert onto a serving platter. Dust lightly with confectioners' sugar, if desired.

#### Note:

Original recipe called for 1 cup margarine, 2 cups sugar, and 1 cup sour cream. The oil and applesauce replaced the margarine (2/3 cup oil = 1 cup margarine in cakes), the sugar was reduced, and the sour soy replaced the sour cream.

#### Tip:

Whole wheat, low-fat cakes tend to dry out faster than regular cakes do. If you won't be using the whole cake at once, cut and freeze for later use.

## **Credits**

Photography: Daniel Lailah

Food Styling: Amit Farber