

Cherry Swirl Almond Crumble Coffee Cake

This delicious almond and vanilla flavored coffee cake gets a swirl of sweet cherry compote through the cake before being topped by a buttery almond shortbread crumble.

PREP TIME
30 minutes

COOK TIME
1 hour

TOTAL TIME
1 hour 30 minutes



Ingredients

For the Cherry Compote

- 2 cups pitted cherries
- ½ cup sugar
- 3 tbsp water
- 1 ounce water
- 1 rounded tbsp corn starch

For the Coffee Cake batter

- 2 2/3 cups flour
- 3 tsp baking powder
- 2 eggs
- 1 1/4 cups sugar
- 2 tsp vanilla extract
- ½ tsp almond extract, optional
- 1/4 cup melted butter
- 1/4 cup vegetable oil
- 1/2 cup whipping cream
- 1/2 cup milk
- 2 tbsp apple cider vinegar

For the Almond Shortbread Crumble

- 1/3 cup ground almonds
- 2/3 cup flour

- 1/3 cup butter
- ½ tsp vanilla extract
- 2-3 tbsp sugar, optional, many people like to keep the unsweetened almond flavour in the crumble but this is not to everyone's taste.

Instructions

To prepare the cherry Compote

1. Simmer together the cherries, sugar and 3 tbsp water for only a few minutes.
2. Stir together the 1 ounce of water and the corn starch. Add quickly to the simmering cherries stirring constantly.
3. Cook for only a minute before taking off the heat and allowing it to cool to almost room temperature.

To prepare the cake batter

1. Grease and flour a 10 inch spring form pan, preferably lining the bottom with parchment paper.
2. Preheat oven to 350 degrees F.
3. Sift together the flour and baking powder and set aside.
4. In the bowl of a stand mixer with the whisk attachment in place, whisk together the the eggs, sugar, vanilla extract and almond extract on high speed until foamy and slightly stiffened.
5. Mix together the oil and melted butter in a measuring cup with a spout. Slowly add the oil and butter mixture to the egg mixture in a slow stream as the mixer continues to whisk.
6. Mix together the milk, whipping cream and apple cider vinegar. Add slowly to the mixing bowl continuing to mix but at a reduced speed.
7. Fold in the dry ingredients by hand with a rubber spatula being careful not to over mix. Don't worry about lumps in the batter, they are fine.
8. Pour the batter into the prepared 10 inch spring form pan. Dot the surface of the batter, a heaping tablespoon at a time with 1 1/2 cups of the Cherry Compote. Using the handle of a wooden spoon, swirl the cherry compote through the batter.

To prepare the Almond Shortbread Crumble

1. Pulse all of the ingredients in the crumble together in a food processor or rub the butter into the flour and other ingredients with your hands until fully incorporated.
2. Add the crumble topping by squeezing together handfuls of the crumb mixture and breaking off small pieces, which get scattered all over the surface of the batter. You can also add in some slivered almonds and a few extra cherry pieces with the crumble for an extra flourish of garnish.
3. Bake for 50-60 minutes at 350 degrees F or until a toothpick inserted in the center comes out clean. The toothpick test is definitely the best way to ensure that this cake is fully baked. Cool in

the pan for about 10 minutes before moving to a wire rack to cool completely or serve warm with a dollop of freshly whipped cream.

Nutrition Information

Yield 16

Serving Size 16 servings

Amount Per Serving

Calories 359

Total Fat 15g

Saturated Fat 7g

Trans Fat 0g

Unsaturated Fat 8g

Cholesterol 50mg

Sodium 175mg

Carbohydrates 51g

Net Carbohydrates 0g

Fiber 1g

Sugar 29g

Sugar Alcohols 0g

Protein 5g

The nutritional information provided is automatically calculated by third party software and is meant as a guideline only. Exact accuracy is not guaranteed. For recipes where all ingredients may not be used entirely, such as those with coatings on meats, or with sauces or dressings for example, calorie & nutritional values per serving will likely be somewhat lower than indicated.