**Jam-Filled Buttermilk Coffee Cake**

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| Cookery Principle: Muffin Method |
| Temperature:350oF |
| Time: 30-35 min |

**Ingredients**

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| **Cake** | **Filling** |
| 195g (375 ml) flour | 135g (250 ml) mixed berries |
| 150g (188 ml) sugar | 25 ml cornstarch |
| 4 ml baking powder | 72g (90ml) sugar |
| 2 ml baking soda | 60 ml water |
| 2 ml salt |  |
| 80g (90 ml) margarine |  |
| 125 ml buttermilk |  |
| 1 egg |  |
| 1 ml vanilla |  |
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Directions

1. Get organized. Preheat the oven.
2. Grease the bottom of a 9” square baking pan. Line with parchment paper – cut the paper from the corners to the corner of the pan first. Set aside until ready.

**Filling**

1. Place water and berries in a sauce pan and bring to a boil.
2. Simmer for 5 minutes. Mash the berries to break them up and create a thick paste if desired.
3. Combine cornstarch and sugar in a small bowl; add to mashed berry mixture slowly stirring constantly.
4. Boil until transparent and thickened.
5. Pour into the same small bowl that you had the berries and allow to cool slightly before spooning over the coffee cake batter.

**Coffee Cake**

1. Whisk together the dry ingredients in a large mixing bowl.
2. Cut the margarine into the flour mixture until it resembles course crumbs. Remove 250 ml of the crumb mixture and set aside as the topping. Make a well in the remaining crumb mixture.
3. In a medium bowl whisk together the buttermilk, egg, and vanilla.
4. Add the liquid mixture to the crumb mixture and stir with a wooden spoon until the dry ingredients are moistened. Do *not* overmix – the batter should be lumpy.
5. Pour the batter into the prepared pan and smooth with a rubber spatula.
6. Dollop on the berry/fruit mixture and carefully spread out with a rubber or metal spatula.
7. Use your hands to sprinkle the reserved crumb topping evenly over the fruit.
8. Bake 30-35 minutes or until sides begins to pull away from the pan or until a toothpick inserted does not have batter clinging to it.

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| **Standards:** Well-risen, golden brown topping, topping evenly covering the top, jam thick and not oozing excessively over the topping, toothpick comes out clean of batter/cake pulling away from the sides of the pan | **Equipment on Tray** |