

## **Cherry Rhubarb Coffee Cake**

### **A Valentine Treat From Dorothy Zehnder**

2¼ cup all purpose flour

¾ cup sugar

¾ cup cold butter

½ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

¾ cup sour cream

1 egg, lightly beaten

1 ¼ teaspoon almond flavoring

8 ounces cream cheese

½ cup sugar

1 egg

¾ to 1 cup fresh cherry-rhubarb jam or preserves (or fruit of your choice)

Blend flour and sugar together. Cut in chilled butter until it is a fine crumb mixture (\*can use a pastry blender, 2 knives or a fork). Set aside 1 cup of this mixture.

Mix together the baking powder, baking soda, salt, sour cream, 1 egg and flavoring. Combine with the remaining flour mixture. Toss lightly with a fork and spread in a 9-inch greased springform pan, on the bottom and 2 inches up the side of the pan

Beat cream cheese and sugar until creamy and smooth. Add 1 egg and mix until incorporated. Spread over the crust batter in the springform pan.

Drop jam onto cake mixture and swirl lightly. Sprinkle with remaining 1 cup of crumb mixture. Bake at 350 degrees for 60 minutes. Remove from springform pan when cooled.