

Blackberry Peach Coffee Cake

<http://userealbutter.com/2013/08/26/blackberry-peach-coffee-cake-recipe/>
from [Southern Living](#)

streusel

1/2 cup unsalted butter, softened
1/2 cup sugar
1/2 cup light brown sugar, firmly packed
2/3 cup all-purpose flour
1 tsp ground cinnamon
1/2 tsp ground nutmeg

Make the streusel: Beat the butter and sugars together until fluffy. Add the flour, cinnamon, and nutmeg to the butter and sugars. Beat until just combined. Set aside.

cake:

1/2 cup butter, softened
1 cup sugar
2 large eggs
2 cups all-purpose flour
2 tsps baking powder (1 1/2 tsps @8500 ft.)
1/2 tsp salt
2/3 cup whole milk
2 tsps vanilla extract
2 cups fresh peaches, peeled, pitted, and sliced
1 cup fresh blackberries

Make the cake: Preheat oven to 350°F. Grease a 9-inch springform pan. Beat the butter in a mixing bowl until smooth. Gradually add the sugar to the butter and beat until fluffy. Add eggs one at a time, beating well after each addition until completely incorporated. Combine the flour, baking powder, and salt in a bowl and mix well. Add a third of the flour mixture to the batter and mix until combined. Add half of the milk to the batter and mix until combined. Repeat until you end on the last third of the flour mixture. Stir in the vanilla extract. Pour the batter into the prepared pan. Layer the peaches and blackberries on top of the batter. Sprinkle the streusel over the fruit. Bake for 70-80 minutes or until the center of the cake is set (not wobbly). Remove from oven and let cake cool completely before removing from pan. Garnish with fresh fruit and powdered sugar. Serves 8-10.