

Raspberry and Strawberry Buckle

Savannah · 28/09/2024

**Prep Time**

N/A

Difficult

Medium

Servings

N/A

Description

I've always called this a buckle. I'm from the Midwest but my friends here in California say it's a coffee cake but no matter the name they love it.

Ingredients

- - ½ cup butter
- softened - ½ cup white sugar - 1 egg - 2 cups all-purpose flour - 2 ½ teaspoons baking powder - ¼ teaspoon salt - ¾ cup nonfat plain yogurt - 1 pint fresh strawberries - 1 pint fresh raspberries - ½ cup white sugar - ½ cup all-purpose flour - ¾ teaspoon ground cinnamon - ½ cup butter

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Grease one 11x7 inch glass baking dish. Cream ½ cup of the butter or margarine with ½ cup of the white sugar until light.
2. Beat in the egg. Add the baking powder and the salt. Stir in the 2 cups of flour one cup at a time alternating with the yogurt. Spread batter into the prepared pan. Arrange fruit over top of batter. Sprinkle topping over fruit. To Make Topping: Mix together ½ cup white sugar
3. ½ cup flour
4. ½ cup butter or margarine
5. and the cinnamon until the mixture resembles coarse crumbs. Bake at 375 degrees F (190 degrees C) for 1 hour and 15 minutes or until the cake is top is puffed and nicely browned. Allow cake to cool. You can serve it directly from the baking dish or for a more attractive presentation
6. I cut it up into squares and arrange them on a platter. Dotdash Meredith Food Studios