



## RASPBERRY COFFEE CAKE U.B.



Yields: 1 pan

**Start with the basic unleavened bread recipe and transform it into a new variation. Have fun!**

### **Ingredients (Begin with the Basic UB Mix)**

- 2 sticks unsalted butter (room temperature, soft)
- 1 tbsp extract vanilla extract
- 2 cups of sugar
- 2 cups AP flour
- A pinch of sea salt
- 3 whole eggs
- A slash of dairy (about  $\frac{1}{4}$  cup)

**The Additives:** 1 cup frozen raspberries, zest of 1 lemon, 1 tbsp lemon juice, a few fresh raspberries to garnish

**The Sauce (raspberry coulis):** 1 cup frozen raspberries,  $\frac{1}{2}$  to 1 cup water, 1 tbsp lemon juice and sugar to taste. Add all ingredients into a blender & puree until smooth. Taste, adjust and even thicken with a little cornstarch slurry if desired.

### **The Topping (streusel):**

- $\frac{1}{2}$  to 1 cup AP flour, a pinch of salt,
- $\frac{1}{4}$  cup brown sugar,
- $\frac{1}{4}$  cup raw sugar, some of the lemon zest and a
- $\frac{1}{2}$  stick of butter.

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### Tools Needed:

A standing or electric mixer, a large bowl, liquid measuring cup, a rubber spatula, a fork, measuring spoons, a blender (for the sauce), a fine strainer, a bowl/ rubber spatula or spoon.

***Tip-*** Remove the eggs from the fridge 1-2 hours ahead. Room temperature eggs will incorporate into the batter better. Remember that this is unleavened bread. Be sure to avoid excess aeration. Do not use the whisk. You should use the paddle attachment. If making this recipe by hand, combine the ingredients using a wooden spoon.

### Getting started

- Begin with the streusel topping, combine all its ingredients & use a fork to mix it until it forms pea like crumbs
- Test it out, the topping should hold together when squeezed
- Allow it to chill in the fridge while you assemble the batter
- Preheat your oven to 325°F

### Prep the Ingredients

- Melt the butter.
- Using a standing mixer, cream the melted butter & sugar until somewhat pale. If you prefer a more cake like result, use soften butter instead of melted.
- While the butter is creaming, let's prep the other ingredients.
- Sift the flour & salt together, stir.
- Reserve 1 tbsp of the dry mix for later
- Crack the room temperature eggs in a separate container & add in the vanilla extract.
- Stir in a splash of milk. Start with about 1/8 cup. More will be added at the end if it is needed. Mix it with a fork & set aside.
- Let's return to the creamed butter & sugar.
- Turn off the mixer & scrape down the sides of the bowl.



## **Let's Mix It Up**

- Begin alternating the dry & liquid ingredients. You will likely do this using about 1/3 of the dry ingredients or liquid ingredients at one time. Continue alternating the dry with the wet (egg mixture) until all the items are incorporated.
- Be sure to scrape down the mixing bowl between additions.
- The batter should resemble a slightly thinner brownie batter.
- Add about another 1/8 cup of milk if needed. The dairy can be substituted with your milk of choice (almond, 2%, half n half or even cream). Be mindful that certain milks may alter the final texture of the unleavened bread. You may want to attempt this recipe with traditional milk before experimenting.
- I like to taste a tiny bit of the batter to ensure that there is enough flavor. If it is lacking, adjust it by adding a splash more extract or lemon.
- Sprinkle the reserved dry mix over 1 cup of frozen raspberries. Do this as the berries are frozen.
- Carefully fold the dusted frozen raspberries into the batter. They will make it slightly thicker because of the coldness. Try to spread the batter as best as you can without breaking up the berries.
- Add the batter to a parchment lined cake pan. The parchment will make it easy to remove from the pan later.

## **Time to Bake**

- Sprinkle the top of the bread with a few more raspberries (optional) & top with the streusel before baking.
- Bake the unleavened bread in a 325°F pre-heated oven. The cook time may vary depending on your oven.
- Lightly sprinkle a fine dusting of sugar over the top before baking for that professional crispy top.
- Bake for 45 minutes to an hour or until it is crusty on top & forms a tight crumb when a toothpick is inserted in the center. Enjoy!