

## **Raspberry Almond Coffeecake**

from the Kitchen of Nancy E.

1 Cup Raspberries  
3 Tablespoons Brown Sugar  
1 Cup All-Purpose Flour  
1/3 Cup Sugar  
½ Teaspoon Baking Powder  
¼ Teaspoon Baking Soda  
1/8 Teaspoon Salt  
½ Cup Low Fat Yogurt  
2 Tablespoons Butter, Melted  
1 Teaspoon Vanilla Extract  
1 Large Egg  
Cooking Spray  
1 Tablespoon Sliced Almonds  
¼ Cup Powdered Sugar, Sifted  
1 Teaspoon Skim Milk  
¼ Teaspoon Vanilla Extract

Preheat oven to 350°. Combine raspberries and brown sugar in a bowl. Set aside. Combine flour and next 4 ingredients (flour through salt) in a large bowl. Combine yogurt, butter, 1 teaspoon vanilla and egg in a small bowl; stir well. Add to flour mixture, stirring just until moist. Spoon 2/3 of batter into an 8 inch round cake pan coated with cooking spray; spread evenly. Top with raspberry mixture. Spoon remaining batter over raspberries; top with almonds. Bake at 350° for 40 minutes or until a wooden toothpick inserted in center comes out clean. Let cool 10 minutes on a wire rack. Combine powdered sugar, skim milk, and ¼ teaspoon vanilla; stir well. Drizzle over cake. Serve warm or at room temperature.