

# Saskatoon Coffee Cake

**Prep Time: 15 minutes**

**Cook Time: 30 minutes**

**Yield: Makes 4 to 8 servings.**

1/2 cup melted butter  
2 cups unbleached all-purpose flour  
1 1/4 cups organic cane sugar  
4 tsps cinnamon  
1 cup chopped walnuts  
2 tsps baking powder  
1 egg  
3/4 cup milk  
1 1/2 cups Saskatoon berries  
(or other fruit, finely chopped)



*Coffee cake fans will love the flavour of coffee when made with Saskatoon berries. A tasty treat everyone will enjoy!*

Preheat oven to 375 degrees F. Grease a 9-inch round cake pan. In a small bowl, combine 3 tbsp. of the melted butter with 3 tbsp. of flour, 3/4 cup of organic cane sugar and 2 tsp. of cinnamon with the walnuts. With very clean hands, mix until these ingredients start to clump together; then set aside. In another bowl, combine remaining flour and sugar with the baking powder, salt, and 2 tsp. cinnamon. Once dry ingredients are well blended then add remaining melted butter. Mix with a fork until everything is mixed as best as possible. Add to this, the egg and milk and continue mixing until everything is moistened. Batter will be thick. Pour half the batter into the prepared pan and spread even; sprinkle with 3/4 cups of the berries, then sprinkle half of the streusel mixture on top. Then place the remaining batter on top and carefully spread it to the edges. Follow with the remaining berries, then the streusel. Bake until a toothpick inserted in the centre comes out clean, about 25-35 minutes. Cool on a wire rack for minimum 30 minutes before cutting.



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