

BLACKBERRY COFFEE CAKE

2 cups flour	2 eggs
1 cup sugar	1 cup milk
2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	1/3 cup brown sugar
1/2 tsp. cinnamon	3 1/2 cups blackberries
1/2 cup margarine	1/4 cup flour
1/2 cup pecans or walnuts, chopped	2 Tbsp. butter

Sift together first five ingredients and put in a large bowl; cut in margarine until mixture looks like crumbs. In another bowl, mix together eggs, milk, and vanilla.

Pour over flour mixture and stir until just moistened. Spread in a greased 8" x 12" pan; distribute berries on top. In a small bowl, combine brown sugar, flour, and butter. Mix with a fork until crumbly. Add nuts and sprinkle over top of cake.

Bake at 350 degrees for 45 minutes. Makes 6 to 8 servings.

For more recipes, visit www.raspberryblackberry.com.