

## Raspberry-Marzipan or Raspberry-Chocolate Coffee Cake

### Streusel (below)

2 cups flour

3/4 cup sugar

1/4 cup margarine or butter, softened

1 cup milk

2 tsp. baking powder

1 tsp. vanilla

1/2 tsp. salt

1 egg

1 package (3 1/2 oz) almond paste, finely chopped OR 6 oz. semisweet chocolate chips

1 cup fresh or unsweetened frozen (thawed) raspberries

Heat oven to 350. Prepare Streusel. Grease square pan, 9X9X2 inches. Beat all ingredients except almond paste (or chocolate), raspberries and Streusel in medium bowl on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally.

Spread half of the batter in pan. Sprinkle with half each of the almond paste (chocolate), raspberries and Streusel. Repeat layers. Bake about 50 minutes or until wooden pick inserted in center comes out clean.

### Streusel:

1/4 cup firm margarine or butter

1/3 cup flour

1/4 cup sugar

1/3 cup slivered almonds (I used sliced)

Cut margarine into flour and sugar until crumbly. Stir in nuts.