



THE J.M. SMUCKER Co

Anything Goes Coffee Cake

Prep Time Cook Time Serves Difficulty

15 mins 1 hr 12 N/A

Ingredients

- **Topping:**
- 3/4 cup (175 mL) packed brown sugar
- 1/2 cup (125 mL) chopped pecans
- 1/4 cup (50 mL) Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1/2 tsp (2 mL) cinnamon
- 3 tbsp (45 mL) butter, melted
- **Batter:**
- 1/2 cup (125 mL) butter, softened
- 3/4 cup (175 mL) packed brown sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 2 cups (500mL) Robin Hood® Original All Purpose Flour
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) unflavoured yogurt
- 2 cups (500 mL) fruit (peeled and chopped apples, rhubarb, pears, blueberries, raspberries etc)

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and line a 9" x 9" (2.5 L) baking dish with parchment paper, overlapping 2 sides for easy removal.

Step 2:

Combine brown sugar, pecans, flour and cinnamon in a small bowl. Add melted butter and mix well. Set aside.

Step 3:

Cream butter and sugar in the bowl of an electric mixer. Beat in egg and vanilla.

Step 4:

Combine flour, baking soda and salt in a separate large bowl. Beat half the flour mixture into the butter mixture. Beat in yogurt and end with remaining flour mixture. Stir in fruit. Batter will be very thick.

Step 5:

Spread batter in prepared baking dish. Sprinkle topping over batter.

Step 6:

Bake in preheated oven 55 to 60 minutes , or until a toothpick inserted in center of cake comes out clean. Cool in pan on wire cooling rack.

Images

