



Palatable

Lemon Raspberry Brunch Cake

🕒 Prep: 20m • Cook: 35m • Total: 55m

👥 12

Ingredients

Cake

- 3 cups Original Bisquick(TM) mix
- 3/4 cup milk
- 1/2 cup sugar
- 1/4 cup butter, softened
- 1 tablespoon grated lemon peel
- 1 teaspoon vanilla
- 2 Large Eggs
- 2 cups fresh raspberries

Topping

- 2/3 cup sliced almonds
- 1/4 cup Original Bisquick(TM) mix
- 1/3 cup sugar
- 2 tablespoons butter, melted

Instructions

1. Heat oven to 350degF. Spray 13x9-inch pan with cooking spray.
2. In large bowl, beat all Cake ingredients except raspberries with electric mixer on low speed 30 seconds. Beat on medium speed about 2 minutes or until well blended. Pour batter evenly in pan. Top with raspberries.
3. In medium bowl, stir all Topping ingredients until well mixed. Sprinkle evenly over batter.
4. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 30 minutes before serving

Notes

This coffee cake is best served warm.

For a more decadent cake, serve with a dollop of sweetened whipped cream, and sprinkle with grated lemon peel.

🔗 Source : <https://www.bettycrocker.com/recipes/lemon-raspberry-brunch-cake/f10a7015-66b1-4570-857d-68f36f4a365f>