



Blackberry Coffee Cake

1 cup all-purpose flour	1/3 cup margarine	2 eggs
1 cup whole wheat flour	1/3 cup applesauce	1 teaspoon vanilla
1 1/2 cups white sugar	1/2 teaspoon cinnamon	2/3 cup 1% milk
2 teaspoons baking powder	2 tablespoons brown sugar	2 cups blackberries, washed
1 teaspoon salt		

Preheat oven to 350 degrees F. **Grease** and **flour** a 9-by-13- inch baking pan. In a large bowl, **combine** flours, sugar, baking powder and salt. Using a pastry blender, cut margarine and applesauce into the mixture until it resembles coarse crumbs. **Stir** in the cinnamon and brown sugar. **Set aside** 3/4 cup of crumb mixture to be used as a topping for the cake. In a medium bowl, **mix** together eggs, vanilla and milk. **Blend** into remaining flour mixture. **Spread** batter into prepared pan. **Sprinkle** blackberries evenly over the

batter. Gently **press** blackberries into the batter. **Sprinkle** reserved crumb mixture over fruit and gently pat down. **Bake** in preheated oven for 25-30 minutes or until a toothpick inserted into the center of the cake comes out clean.

Yield: 15 servings.

Nutritional Analysis: 170 calories, 5 g fat, 1 g saturated fat, 1 g trans fat, 30 mg cholesterol, 280 mg sodium, 32 g carbohydrate, 2 g fiber, 18 g sugars, 3 g protein.

Kentucky Blackberries

SEASON: June to September

NUTRITION FACTS: A 1/2 cup serving of raw berries contains 35 calories, has zero fat, and is a good source of potassium, vitamin C and fiber.

SELECTION: Look for plump fruit that is uniform in color and appears fresh. Berries should be free of stems or leaves. Avoid fruit that is moldy, crushed, bruised or contains extra moisture.

STORAGE: Store unwashed and covered berries in the refrigerator. Use within two days.

PREPARATION: Handle all berries gently. Wash berries by covering them with water and gently lifting the berries out. Remove any stems and drain on a single layer of paper towels. Blackberries are delicious cooked, which intensifies the flavor, or eaten fresh as a snack or in a salad.

PRESERVING: Berries may be preserved by canning or freezing, or made into jellies or jam. For more information, contact your local County Extension Office.

KENTUCKY BLACKBERRIES

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences

University of Kentucky, Dietetics and Human Nutrition students

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Source: www.fruitsandveggiesmatter.gov

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers market, or roadside stand.

<http://plateitup.ca.uky.edu>



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