



# Raspberry Swirl Coffee Cake

## INGREDIENTS

### COFFEE CAKE

2 ½ cups Hy-Vee all-purpose flour  
1 tsp Hy-Vee baking powder  
1 tsp Hy-Vee baking soda  
½ tsp Hy-Vee salt  
1 cup Hy-Vee salted butter, softened  
1 ½ cups Hy-Vee granulated sugar  
4 Hy-Vee large eggs, room temperature  
1 cup Hy-Vee plain Greek yogurt  
1 ½ tbsp orange zest  
2 tsp Hy-Vee vanilla extract  
½ cup raspberry cake and pastry filling, divided  
Fresh berries, for garnish  
Fresh mint, for garnish

### POWDERED SUGAR GLAZE

1 cup Hy-Vee powdered sugar  
¼ tsp Hy-Vee vanilla extract  
3 ½ tsp Hy-Vee 2% reduced-fat milk

## PREPARATION

- 1** Preheat oven to 350 degrees. Generously spray a 10-cup tube pan with nonstick baking spray; set aside. Whisk together flour, baking powder, baking soda, and salt; set aside.
- 2** Beat butter in a large mixing bowl with electric mixer on medium until creamy. Add sugar; beat on medium until well combined. Add eggs, one at a time, beating well after each addition; beat 2 minutes more on medium-high or until light and fluffy. Beat in yogurt, orange zest, and vanilla on low just until combined. Add flour mixture; beat on low just until combined.
- 3** Spread 3 cups batter evenly in prepared pan. Drop ¼ cup raspberry filling by the spoonful on top of batter; carefully spread raspberry filling in a thin layer. Run the tip of a knife through the filling to slightly swirl it into the batter. Carefully top with remaining batter, spreading to cover raspberry filling. Then, drop and spread remaining ¼ cup raspberry filling on top of batter, and use a knife to gently swirl to create a second line of raspberry filling.
- 4** Bake 40 to 45 minutes or until a toothpick inserted near center comes out clean and the cake is golden brown. Cool the cake in the pan on a wire rack for 15 minutes. Loosen edges of cake from pan with a thin metal spatula or knife. Remove cake from pan; cool cake completely on wire rack.
- 5** For the powdered sugar glaze, stir together powdered sugar, vanilla extract, and milk to reach desired drizzling consistency. (Makes 1/3 cup.) Drizzle cake with glaze. Garnish with fresh fruit and mint leaves, if desired.

## NUTRITION FACTS

Calories: 310  
Total Fat: 13g  
Saturated Fat: 8g  
Trans Fat: 0g  
Cholesterol: 80mg

Sodium: 260mg  
Carbohydrates: 45g  
Fiber: 1g  
Sugar: 29g  
Protein: 5g