

## **Easy Platz (Coffee Cake)**

A delicious light fruit cake, to go with a good cup of Java! Or serve as a dessert!

**Prep:** 10 mins

**Cook:** 25 mins

**Total:** 35 mins

**Servings:** 9

**Yield:** 1-9 inch square pan

### **Ingredients**

2 cups all-purpose flour

1 ½ cups white sugar

2 teaspoons baking powder

1 teaspoon salt

⅔ cup margarine

2 large eggs, beaten

⅔ cup milk

1 cup blackberries

### **Directions**

#### **Step 1**

Preheat to 175 degrees C. Grease and flour a 9 inch square pan.

#### **Step 2**

In a large bowl, combine flour, sugar, baking powder and salt. Cut in margarine until mixture resembles coarse crumbs. Set aside ¾ cup of crumb mixture, to be used as a topping for the cake. Mix eggs and milk together and then blend into remaining mixture in bowl.

#### **Step 3**

Spread batter into prepared pan. Sprinkle blackberries evenly over the top. Sprinkle reserved crumb mixture over fruit.

#### **Step 4**

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the centre of the cake comes out clean.