

**As seen on KY-3, Wednesday, April 13<sup>th</sup>, 2005**  
**Prepared by Chef James Clary**



## **Plum-Berry Coffee Cake**

**Copied from "Sassafras!" with permission from the Junior League of Springfield, MO, Inc.**

4 cups fresh blueberries or chopped fresh plums  
1 ½ cups sugar  
1 cup butter, softened  
2 eggs  
2 ¾ cup flour  
½ tsp. salt  
½ cup dairy sour cream  
1 tsp. baking soda  
1 T. vanilla  
¾ cup firmly packed, light brown sugar

Preheat oven to °350. Grease and flour an 8 X 12 inch baking dish. Wash berries and set aside to drain. If using plums, drain well on paper towels. In a mixing bowl, cream together sugar and ½ cup of the butter. Add eggs one at a time, beating well after each addition. Combine 2 cups of flour and salt; add alternately with the sour cream and the baking soda to the creamed mixture. Blend in vanilla until smooth. Pour batter into prepared pan and arrange fruit evenly over top. Combine brown sugar with remaining flour and butter; sprinkle over all. Bake 45 minutes. Freezes well. Serves 12.