

JAM CRUMB CAKE

SERVES 6 TO 8

ACTIVE TIME: 15 MIN START TO FINISH: 50 MIN

Brilliant swirls of raspberry jam and a crunchy crumb topping make this cake far prettier—and tastier—than most.

FOR CAKE

- 1 cup all-purpose flour
- $\frac{1}{2}$ cup sugar
- $1\frac{3}{4}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ stick unsalted butter, melted
- $\frac{1}{2}$ cup milk
- 1 large egg
- $\frac{1}{2}$ cup raspberry jam or preserves

FOR CRUMB TOPPING

- $\frac{3}{4}$ stick unsalted butter, melted
- $\frac{1}{4}$ cup packed brown sugar
- $\frac{1}{4}$ cup granulated sugar
- $\frac{3}{4}$ teaspoon cinnamon
- $\frac{1}{8}$ teaspoon salt
- 1 cup plus 2 tablespoons all-purpose flour

MAKE CAKE: Preheat oven to 400°F with rack in middle. Generously butter a 9-inch square or round cake pan.

» Whisk together flour, sugar, baking powder, and salt.

» Whisk together butter, milk, and egg in a large bowl, then whisk in flour mixture until just combined. Pour batter into cake pan. Dollop jam all over surface, then swirl into batter with spoon.

MAKE CRUMB TOPPING: Whisk together butter, sugars, cinnamon, and salt until smooth. Stir in flour, then blend with your fingertips until incorporated. Sprinkle crumbs in large clumps over top of cake.

» Bake cake until a wooden pick inserted in center comes out clean and sides begin to pull away from pan, about 25 minutes. Cool in pan on a rack 5 minutes. »

Dessert? Or maybe a quick afternoon snack? Who says you can choose only one?

