



## 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  
½ cup sugar  
1½ teaspoons baking powder  
¼ teaspoon salt  
¾ stick unsalted butter, melted  
½ cup milk  
1 large egg  
½ cup raspberry jam or preserves

### FOR CRUMB TOPPING

¾ stick unsalted butter, melted  
¼ cup packed brown sugar  
¼ cup granulated sugar  
¾ teaspoon cinnamon  
⅛ 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?