

## Recipe: Strawberry – Meyer Lemon Coffeecake

*Makes 1 coffeecake or 10 servings*

### Ingredients:

#### *Streusel*

- 2 cups all-purpose flour
- 1 1/3 cups granulated sugar
- 3/4 teaspoon kosher salt
- Finely grated zest of 1 lemon
- 1/2 cup (8 tbsp) unsalted butter, melted
- 1 tablespoon lemon juice
- 2 teaspoons vanilla extract

#### *Strawberries*

- 1 lb strawberries, hulled and thickly sliced
- 3 tablespoons sugar
- 2 tablespoons strawberry jam
- 1 tablespoon all-purpose flour
- 1 tablespoon lemon juice

#### *Cake*

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 1/2 cups granulated sugar
- 1 cup (8 oz) unsalted butter, at cool room temperature
- Finely grated zest of 2 to 3 lemons
- 2 large eggs
- 3 tablespoons lemon juice
- 1 teaspoon vanilla extract
- 1 cup sour cream

### Instructions:

1. Preheat the oven to 350°F. Lightly butter a 9-by-13-inch glass baking dish then line it with parchment so that the parchment rises about 1 inch above the rim of the dish on both of the long edges. (You can also use cooking spray to grease the dish but when I baked it like this a tiny amount of the batter rose up and out of the dish, so you're better off with the parchment lining.)
2. To make the streusel, in a bowl, stir together the flour, sugar, salt and lemon zest. In another bowl, stir together the melted butter, lemon juice, and vanilla. Add the butter mixture to the flour mixture and stir to combine. The mixture should be mixed but lumpy in texture. Set aside.
3. To prepare the strawberries, toss together the strawberries, sugar, jam, lemon juice, and flour. Set aside.

