

## Blackberry Buckle



### Cake

2 eggs  
1 cup sour cream  
1/2 cup butter, melted  
1 package Yumee Yumee Muffins & Coffee Cakes mix

### Fruit Filling

2 cups (12 ounces) fresh blackberries  
2 teaspoons lemon juice

### Topping

1/2 cup tapioca flour  
1/2 cup granulated sugar  
1/2 teaspoon ground cinnamon  
1/4 cup butter, cold

**In a medium bowl**, combine eggs, sour cream, and butter. Mix well. In a large bowl, stir wet ingredients into Yumee Yumee Muffins & Coffee Cakes mix. Mix well. Spread batter into the bottom of a greased 8 inch square baking dish. Set aside.

**In a separate bowl**, gently toss blackberries with lemon juice. Evenly distribute blackberries over top of batter. Set aside.

**In a small bowl**, combine tapioca flour, sugar, and cinnamon. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Sprinkle topping over batter and berries.

**Place** baking dish on top of a baking sheet and bake at 350 degrees for 50 to 60 minutes, or until a toothpick inserted near the center comes out clean. Cool coffee cake in pan for 10 minutes on a wire rack. Remove coffee cake from pan and cool for at least 1 hour on a wire rack. Serve warm. Garnish with whipped cream or ice cream, if desired.

**Makes** one 8 inch square Buckle

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