Dark Chocolate Raspberry Coffee Cake

Streusel

3 Tablespoons (45g) unsalted butter, cold

1/4 cup (50g) granulated sugar

1/4 cup (31g) all-purpose flour

1/2 cup (64g) slivered almonds

Cake

2 cups (250g) all-purpose flour

3/4 cup (150g) granulated sugar

1/4 cup (60g) unsalted butter, softened to room temperature

1 cup (240ml) buttermilk

1 teaspoon vanilla extract

2 teaspoons baking powder

1/2 teaspoon salt

1 large egg

1 cup (180g) dark chocolate chips (or semi-sweet, milk chocolate, or white chocolate)

1 and 1/2 cups fresh or frozen (thawed) unsweetened raspberries

Make the streusel first by gently mashing up 3 tablespoons of cold butter in a small bowl. Add 1/4 cup all-purpose flour and 1/4 cup sugar and mix around with a fork. You want it to be chunky and crumbly. Add the almonds. Set aside.

In a large bowl with a handheld or stand mixer, add 2 cups all-purpose flour, 3/4 cup sugar, 1/4 cup butter, milk, vanilla extract, baking powder, salt, and egg. Beat on low until everything is sufficiently combined - about 2 minutes. Scrape down the sides of the bowl as needed. Do not over-mix.

Spread half of the batter into the prepared baking pan.

Layer with half of the streusel.

Sprinkle half of the raspberries on top.

Add half of the chocolate chips.

Repeat with the rest of the batter and the streusel.  Top with remaining raspberries and chocolate chips.

Bake for 45-50 minutes.