Blueberry Poppyseed Brunch Cake

Ingredients:

1/2 cup butter or margarine, softened
2 tsp. grated lemon peel
1 1/2 cups all-purpose or unbleached flour
1/2 tsp. baking soda
1/2 cup sour cream
2/3 cup sugar
1 egg
2 tbs poppy seed
1/4 tsp. Salt

Filling:

2 cups fresh or frozen blueberries, thawed, drained on paper towels
1/3 cup sugar
2 teaspoons flour
1/4 teaspoon nutmeg

Glaze:

1/3 cup powdered sugar
1 to 2 teaspoons milk

Cake:  Heat oven to 350 degrees. Grease and flour bottom and sides of a 9-or-10 inch spring-form pan.  In large bowl, beat 2/3 cup sugar and butter until light and fluffy.  Add lemon peel and egg; beat 2 minutes at medium speed.  Lightly spoon flour into measuring cup; level off.  In medium bowl, combine 1 1/2 cups flour, poppy seed, baking soda and salt; add to butter mixture alternately with sour cream.  Spread batter over bottom and 1 inch up sides of greased and floured pan, making sure batter on sides is 1/4 inch thick.

Filling:  In medium bowl combine all filling ingredients; spoon over batter.  Bake at 350 degrees for 45 to 55 minutes or until crust is golden brown.  Cool slightly.  Remove sides of pan.

Glaze:  In a small bowl, combine powdered sugar and enough milk until glaze is of desired drizzling consistency; blend until smooth, Drizzle over top of warm cake.  Serve warm or cool.

I don't see why you couldn't use your favorite fruit, such as blackberries, raspberries, strawberries (sliced), etc.  If you would use peaches, or a larger fruit, then you will need to pit and remove the skin and dice the fruit into a small-dice to measure 2 cups.

Source: Good Housekeeping

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