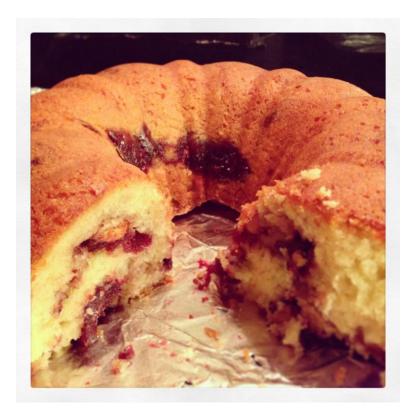
## **CRANBERRY COFFEE CAKE**

(YIELD: 8-10 SLICES IN 9.5"-BY-3.4" BUNDT CAKE PAN)



## INGREDIENTS

- 1 cup butter, softened
- 2 eggs, lightly beaten
- 1 cup <u>sour cream</u>/or yogurt
- ½ teaspoons baking soda
- 1 teaspoon cinnamon
- 1 16-ounce can whole <u>cranberry</u> sauce
- 3/4 cups granulated sugar
- 1½ teaspoons baking powder
- 2 cups all-purpose flour
- 1/2-1 cup <u>walnuts</u>/or almond/or pecan, chopped

## **PREPARATION**

- 1. Preheat oven to 350 degrees. Butter and flour a Bundt cake pan.
- 2. In a large bowl, cream butter and sugar. Add eggs and sour cream/or yogurt. Mix well.
- 3. In another bowl, combine flour, baking powder and soda.
- 4. Add the dry ingredients to the wet ingredients and stir as little as possible to combine the ingredients.
- 5. Spoon half the batter into the Bundt pan.
- 6. In a small bowl, combine the cranberry sauce, cinnamon and chopped nuts. Spoon on top of the batter in the pan. Spoon the remaining batter over the cranberry mixture.
- 7. Bake for 55 minutes in 350 degree then turn up to 375 degree to bake for 15 minutes to add on color. Let cake cool thoroughly before removing from pan.