

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 sour cream/or yogurt
- ½ teaspoons baking soda
- 1 teaspoon cinnamon
- 1 16-ounce can whole cranberry sauce
- ¾ cups granulated sugar
- 1½ teaspoons baking powder
- 2 cups all-purpose flour
- 1/2-1 cup walnuts/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.