

Cranberry Streusel Coffee Cake

*A lovely cranberry laced coffee cake that looks as good as it tastes.
Great for a brunch, coffee party or with a dollop of whipped cream for desert.*

CINNAMON BROWN SUGAR STREUSEL

¾ cup	brown sugar	175 mL
½ cup	flour	125 mL
1 tsp	cinnamon	5 mL
¼ cup	butter	60 mL

CAKE

½ cup	butter softened	125 mL
1 cup	sugar	250 mL
2	eggs	2
2 cups	flour	500 mL
1 tsp	baking soda	5 mL
1 tsp	baking powder	5 mL
½ tsp	salt	2 mL
1 cup	whipping cream or evaporated milk or yogurt.	250 mL
1 tbsp	lemon juice or vinegar	15 mL
2 cups	cranberries fresh or frozen	500 mL



METHOD

1. Mix together streusel ingredients until crumbly. Set aside.
2. With an electric mixer in a large bowl, cream together the butter and sugar. Add eggs and beat well.
3. In a smaller bowl combine the flour, baking powder, baking soda and salt.
4. In a measuring cup, sour the cream by mixing it with the lemon juice. (Omit this step if using yogurt).
5. Add the dry ingredients to the butter mixture alternately with the soured cream or yogurt, beating well after each addition.
6. Spread half the batter in a greased and floured 10" (25 cm) springform pan, bundt pan or angel food pan.
7. Sprinkle 1 cup (250 mL) cranberries and half the streusel mixture on the batter. Spread with the remaining batter and sprinkle the rest of the cranberries and streusel mix over it.
8. Bake in 350°F (180°C) oven for 1 hour. (Convection oven 325°F for 55 minutes). Cool in pan for 10 minutes then turn out on a rack, keeping the streusel side up.
9. Serve warm or cold.

Cranberries were first known as "crane berries" because the cranes living near the bay used to eat them. Another source says it is because the pale pink blossoms resemble the head of a crane.

Source: *Wild and Wonderful Cranberries* by Helen Webber and Marie Woolsey