

Cranberry Streudel Coffee Cake

For a yummy afternoon snack, this tart, crumbly coffee cake will go perfectly with your afternoon coffee or tea.

Preparation Time: min.

Cooking Time: 1 hour or 45 min.

Servings: 12 - 16 pieces

Amount	Ingredient	Cost – date:
For Streudel:		
3/4 cup	Brown Sugar	
1/2 cup	All-Purpose Flour	
1 tsp	Cinnamon	
1/4 cup	Butter or Margarine	
For Batter:		
1/2 cup	Butter or Margarine, softened	
1 cup	White Sugar	
2	Eggs	
1 tsp	Vanilla	
1/2 tsp	Salt	
1 tsp	Baking Powder	
1 tsp	Baking Soda	
1 cup	Sour Cream	
2 cups	All-Purpose flour	
2 cups	Cranberries, whole	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation: For the **Streudel:** In a small bowl, mix the four ingredients together until crumbly.

For the Batter:

1. Preheat the oven to 350. Line or grease a 10" Springform pan or a 13" x 9" Cake pan.
2. Using a stand or hand mixer, cream the softened butter with the white sugar until smooth and creamy.
3. Add in the eggs, one at a time. Add vanilla.
4. Sift the dry ingredients (salt, baking powder, baking soda and flour).
5. Add dry mixture to the creamed mixture, while alternating with the sour cream. Mix till all ingredients are combined but don't over mix!
6. Pour the batter into your pan. Layer the streudel on top of the batter, then add the cranberries, spreading them across the top.
7. Bake for one (1) hour if using a Springform pan or 45 minutes for a Cake pan. Or until the toothpick or cake tester comes out clean. Let cool. Serve with ice cream or whipped cream & of course coffee or tea!

SOURCE: Liz W

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!