

## **Fresh Cranberry Coffee Cake**

(Recipe source *The Gourmet Cookbook*)

### *Ingredients:*

2 cups fresh or thawed frozen cranberries  
1 3/4 cup sugar, divided  
2 cups all-purpose flour  
2 teaspoons baking powder  
3/4 teaspoon salt  
1 stick unsalted butter, softened  
2 large eggs  
1 teaspoon vanilla extract  
1/2 cup whole milk  
Optional: confectioners' sugar for garnish

### *Directions:*

Preheat oven to 350 degrees. Generously butter a 9 x 5 loaf pan.

Place cranberries and 1/2 cup of sugar in food processor and pulse until cranberries are finely chopped and sugar is incorporated, careful not to puree. Place in a sieve and let drain while you prepare the cake batter.

In a medium bowl, sift together flour, baking powder and salt. Set aside. In the bowl of a stand mixer or in a large bowl with a hand held mixer, cream together butter and remaining 1 1/3 cup sugar for about 3 minutes on high speed until light and fluffy. Reduce mixer speed to medium and add in eggs one at a time, mixing well after each addition. Add in vanilla. Reduce speed to low and alternately add flour mixture and milk in three parts, beginning and ending with flour.

Spread 1/3 of the batter in bottom of prepared loaf pan. Spoon 1/2 of the cranberries over the batter, leaving a 1/2 inch border around the edges (see picture below). Top with another 1/3 of batter and remaining cranberries and finally, top with last 1/3 of batter.

Bake for 50-60 minutes, until a toothpick inserted in center comes out clean.

Yield: 8 servings