

## **CRANBERRY COFFEE CAKE - Courtesy of Ruth Smith (*Makes 6 to 8 Servings*)**

- 2 cups fresh or thawed frozen cranberries (8 oz)
- 1 3/4 cups granulated sugar
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 stick (1/2 cup) unsalted butter, softened
- 2 large eggs
- 1 teaspoon vanilla
- 1/2 cup whole milk
- grated orange zest if possible
- confectioners sugar
- Preheat oven to 350°F.

Well grease a 9x5x3 loaf pan.

Pulse cranberries with 1/2 cup granulated sugar in a food processor until finely chopped and then drain (do not purée) (or cut cranberries into small pieces).

Sift together flour, baking powder, and salt.

Beat together butter and remaining 1 1/4 cups granulated sugar in a large bowl with an electric mixer at medium-high speed until light and fluffy, about 5 minutes.

Add eggs 1 at a time, beating well after each addition.

Beat in vanilla.

Reduce speed to low and add flour mixture and milk alternately in batches, beginning and ending with flour and mixing until just incorporated.

Spread one third of batter evenly in, then spoon half of drained cranberries evenly over batter. Top with another third of batter and remaining cranberries, then cover with remaining batter.

Bake in middle of oven until golden brown and a tester inserted in center comes out without crumbs, 1 to 1 1/4 hours.

Cool cake in pan on a rack 30 minutes. Invert cake onto rack. Serve warm or at room temperature.

**PERFECT FOR THANKSGIVING!!!!!!**