

Cranberry Streusel Coffee Cake

Ingredients:

1 cup fresh or frozen cranberries
½ cup sugar
2 cups all-purpose flour
2 tsp. baking powder
½ tsp. salt
1/3 cup butter or shortening
1 egg, lightly beaten
2/3 cup milk
1 tsp. lemon zest
¼ cup all-purpose flour
1 tsp. ground cinnamon
2 tbl. packed brown sugar
2 tbl. butter

Directions:

Rinse cranberries in cold water; drain. Coarsely chop cranberries. Combine cranberries and 2 tbl. of the sugar; set aside. Grease the bottom and ½ inch up the sides of a 9x9x2-inch baking pan; set aside.

In a medium bowl, combine the remaining sugar, 2 cups flour, the baking powder and salt. Using a pastry blender, cut in 1/3 cup butter until mixture resembles coarse crumbs. Make a well in center.

In a small bowl, combine egg, milk and lemon zest. Add egg mixture all at once to flour mixture. Using a fork, stir just until moistened (batter should be lumpy and thick). Fold in cranberry mixture. Spoon batter into prepared pan.

In a small bowl, combine ¼ cup all-purpose flour, the cinnamon and brown sugar. Using a pastry blender, cut in 2 tbl. butter until mixture resembles coarse crumbs. Sprinkle over batter in pan.

Bake in 400° oven about 25 minutes or until golden and a toothpick inserted near the center comes out clean. Cool slightly; serve warm.

~ Credit: Midwest Living