

Cranberry Coffee Cake

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Silverdale Chamber Of Commerce Favorite Recipes - 1991

Servings: 12

1 cube margarine
1 cup sugar
2 eggs
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 teaspoon almond extract
1 can whole cranberries
1/2 cup chopped walnuts
GLAZE
3/4 cup confectioner's sugar
2 tablespoons hot water
1 teaspoon almond extract

Preheat the oven to 350 degrees.

Grease and flour a ten-inch tube pan or Bundt pan.

In a bowl, cream the margarine and sugar. Add the eggs, one at a time, blending well after each.

In a bowl, sift the flour, baking powder, baking soda and salt together. Add to the creamed mixture alternately with the sour cream. Mix well. Add the almond extract. The batter will be stiff.

Spread one-half of the batter in the bottom of the pan. Spread one-half of the cranberries on the batter. Pour in the remaining batter and top with the remaining cranberries. Sprinkle the walnuts on top.

Bake for 55 to 60 minutes. Cool thoroughly before adding the glaze.

Make the glaze: In a bowl mix the sugar, water and extract together. Mix well. (If too thick, warm in the top of a double-boiler.)

Per Serving (excluding unknown items): 323 Calories; 16g Fat (42.8% calories from fat); 5g Protein; 42g Carbohydrate; 1g Dietary Fiber; 44mg Cholesterol; 346mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat; 1 1/2 Other Carbohydrates.