

## **Cranberry Cake with Streusel topping**

9" square baking tin buttered or sprayed with oil

Preheat oven 350

4 Steps

**Step 1: Prepare the cranberries**

- 1/2 cup fresh cranberries
- 1 Tablespoon Sugar

Cut each cranberry in half, place in small bowl with sugar, mix gently and set aside.

**Step 2: Make the cake batter**

- 6 tablespoons unsalted butter, softened
- 2/3 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 2/3 cup sour cream
- 2 tablespoons milk
- 1 1/2 cups all-purpose flour
- 3/4 teaspoon baking powder
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt

Cream the butter and sugar with a whisk, then add all the wet ingredients. Once well blended add the dry ingredients.

Now using a spoon mix in the cranberry mixture.

Pour cake batter into the baking tin and set aside.

**Step 3: Streusel crumb topping:**

- 3 tablespoons unsalted butter, softened
- 1/3 cup granulated sugar
- 3 tablespoons all-purpose flour
- 1/4 teaspoon almond extract
- 1/2 cup sliced almonds

Mix all ingredients together using a fork. Sprinkle mixture over top of cake batter & place in oven. Bake 25-30 minutes. It will rise beautifully.

**Step 4: Streusel Glaze**

- 1/3 cup powdered sugar
- 2 tablespoons milk
- ¼ teaspoon almond extract

Mix all ingredients together. When Cake comes out of the oven, pour glaze in thin lines back and forth over top of cake. Serve while warm. YUMMY