

# cranberry-walnut coffee cake

SERVES 8

Dried cranberries and walnuts give this cake a festive holiday appeal.

Preheat the oven to 350°F (180°C). Grease an 8-inch round cake pan. Dust with flour.

To prepare the streusel, combine butter, brown sugar, and flour in a medium bowl. Using a pastry blender or two knives, cut in the butter until the mixture resembles small peas. Set aside.

To prepare the cake, place the cranberries and walnuts in a small bowl. Add 1 tablespoon of the flour, and toss to coat.

Whisk together the remaining flour, baking powder, baking soda, and salt in a small bowl.

Place the butter in a mixing bowl. Using an electric mixer at medium-high speed, beat until creamy. Add the granulated sugar, and beat until fluffy, about 5 minutes. Add the egg, and beat well. Reduce the speed to low, and add the flour mixture and the sour cream a little at a time, beginning and ending with the flour mixture. Add the orange peel, and beat 30 seconds. Fold in the cranberries and walnuts. Scrape the batter into the prepared pan. Sprinkle the streusel over the cake batter.

Bake the cake 30 to 35 minutes, until a tester inserted in the center comes out almost clean. Place the pan on a wire rack, and let the cake cool completely.

## streusel

3 tablespoons cold, unsalted butter, cut into small pieces

2 tablespoons brown sugar

¼ cup all-purpose flour

## cake

½ cup dried cranberries

½ cup chopped walnuts

1 cup all-purpose flour (120g), divided

¾ teaspoon baking powder

½ teaspoon baking soda

¼ teaspoon salt

¼ cup unsalted butter (56g)

10 tablespoons granulated sugar (124g)

1 egg, room temperature

10 tablespoons sour cream, room temperature (152g)

½ teaspoon finely grated orange peel