

Crumb Topped Cranberry Cake by Lynn's Recipes



Lynn demonstrates how to make a delicious Crumb Topped Cranberry Cake that would be perfect for a Holiday brunch or dessert. From Taste of Home.

Ingredients:

Cake:

- 2 cups plus 2 Tablespoons all purpose flour
- 2/3 cup sugar
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 package (8 ounces) cream cheese, divided
- 2 eggs
- ¾ cup milk
- 2 Tablespoons canola oil
- 1 teaspoon vanilla extract
- ½ cup flaked coconut
- 1 cup whole-berry cranberry sauce

Topping:

- 6 Tablespoons all purpose flour
- 2 Tablespoons sugar
- 2 Tablespoons cold butter

Preheat oven to 350°.

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Grease and flour a 9" spring form pan; set aside.

In a large bowl, combine flour, sugar, baking powder and baking soda; cut in 3 ounces cream cheese until mixture resembles fine crumbs. In another bowl, whisk 1 egg, milk and oil; stir into crumb mixture just until moistened. Spread batter into the prepared pan and set aside.

In a small bowl, beat the remaining cream cheese. Beat in vanilla and remaining egg; carefully spread over batter. Sprinkle with coconut. Dollop with cranberry sauce. In a small bowl, combine flour and sugar; cut in butter until crumbly. Sprinkle over top.

Bake at 350° for 50-55 minutes or until golden brown. Cool on a wire rack for 15 minutes. Carefully run a knife around edge of pan to loosen. Remove sides of pan. Cool completely. Store in refrigerator.

Yield: 12 servings

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