

Cranberry Coffee Cake **(from Karen York – 11/25/2024)**

Ingredients:

2 ¼ Cups of flour
½ tsp. baking soda
½ tsp. Kosher salt
1 Cup unsalted butter (softened)
1 ¾ Cups Cane Sugar
3 Large eggs
Zest of 1 large lemon
2 tsp. pure vanilla extract
1 Cup sour cream or Greek yogurt
1 Cup leftover cranberry sauce (at room temperature)

Glaze

1 Cup powdered sugar
2 Tbsp. Fresh lemon juice or milk
½ tsp. pure vanilla extract (optional)

Preheat the oven to 350 F. Grease and flour a 10-cup Bundt pan. In a bowl whisk flour, soda and salt. Using a mixer, cream butter and sugar in a separate bowl until light fluffy. Beat in eggs, one at a time. Beat in lemon zest and vanilla. Alternate mixing in flour mixture and sour cream on low until combined. Spoon ½ of the batter into the pan. Add cranberry sauce and top with the remaining batter.

Bake for 55 to 60 minutes, or until a toothpick inserted comes out clean. Cover loosely with aluminum foil, if needed. Remove from the

oven and cool for 10 minutes inside the pan. Invert the cake onto a wire rack, over a plate or serving dish. Allow cake to cool completely.

Prepare the glaze in a bowl; whisk the powdered sugar, lemon juice and vanilla, if using. Drizzle over the cake. Slice and serve. Makes 10 servings.