

FROM THE RENZI KITCHEN

Cranberry Almond Coffee Cake

Ingredients

- #10865 • 2 cups All Purpose Flour
- #68058 • 1 tsp Baking Soda
- #68064 • 1 tsp Baking Powder
- #92274 • ½ tsp Salt
- #29047 • ¼ # Butter, softened
- #68395 • 1 cup Sugar
- #28006 • 2 Large Eggs
- #25328 • 1 cup Hood Sour Cream
- #64049 • 1 cup Cranberry Sauce
- #10795 • ¼ Sliced Almonds



Instructions

Heat oven to 350 degrees. Grease and flour a 9-inch tube pan with a removable bottom. In a medium mixing bowl, combine flour, baking soda, baking powder, and salt. Reserve. In the mixing bowl of an electric mixer, beat the butter and sugar together until well combined. Add eggs one at a time, mixing well after each addition. Add half of the flour mixture and half of the sour cream alternately with the sour cream to the butter and egg mixture. Do not overbeat. Place half the batter (about 1 ½ cups) in prepared pan and spread evenly. Spread the cranberry sauce evenly on top of the batter. Add remaining batter to the pan, spreading evenly to form the top layer. Top with slivered almonds.

Bake for 30 to 35 minutes or until a toothpick inserted near the middle of the cake comes out clean.

Remove cake from pan and allow to cool on a wire rack.

**Recipe Sourced from Hood*