



THE J.M. SMUCKER Co

Apple Cranberry Coffeecake

Prep Time Cook Time Serves Difficulty

20 mins 28 mins 8 N/A

Ingredients

- **Topping:**
- 2 cups (500 mL) peeled and thinly sliced apples
- 1/4 cup (50 mL) packed brown sugar
- 1 tbsp (15 mL) lemon juice
- 3/4 tsp (3 mL) cinnamon
- 1/3 cup (75 mL) dried cranberries
- **Cake:**
- 1 cup (250 mL) Robin Hood® Original All Purpose Flour

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- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 2 tbsp (30 mL) butter, softened
- 1/3 cup (75 mL) granulated sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1/2 cup (125 mL) plain yogurt
- 2 tbsp (30 mL) slivered almonds, optional

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease an 8" (20 cm) round cake pan.

Step 3:

Combine all ingredients for topping in small saucepan. Cook over medium heat, stirring often, about 5 minutes, or until apples are tender-crisp. Drain.

Step 5:

Combine flour, baking soda, and salt in a bowl.

Step 6:

Cream butter and sugar in a separate bowl until blended. Add egg and vanilla extract, beating until smooth. Add flour mixture and yogurt alternately, mixing lightly after each addition. Spread batter evenly in prepared pan. Arrange apple mixture on top. Sprinkle with almonds.

Step 7:

Bake in preheated oven for 23 to 28 minutes, or until a toothpick inserted in centre of cake comes out clean. Cool 10 minutes, then remove to serving plate.

Images

