THE J.M. SMUCKER Co

Cranberry Almond Coffee Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	50 mins	15	N/A

Ingredients

- **Cake:**
- 3 1/2 cups (875 mL) Robin Hood® Original All Purpose Flour

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- 2 tbsp (30 mL) baking powder
- 1 tsp (5 mL) salt
- 1/2 cup (125 mL) butter, softened
- 1 1/2 cups (375 mL) granulated sugar
- 2 eggs
- 1 can Carnation® Evaporated Milk

  Evaporated Milk

- 3 cups (750 mL) cranberries, fresh or frozen and thawed
- 3 tbsp (45 mL) granulated sugar
- **Topping:**
- 2/3 cup (150 mL) Robin Hood® Original All Purpose Flour

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- 1/3 cup (75 mL) packed brown sugar
- 3/4 tsp (4 mL) cinnamon
- 1/3 cup (75 mL) butter
- 1/2 cup (125 mL) sliced almonds

Directions

Step 1:

Preheat the oven to 375º F (190º C). Line a 9” x 13” (3 L) baking pan with parchment paper overlapping the two ends for easy removal.

Step 3:

Combine flour, baking powder and salt in small mixing bowl. Cream butter, 1 1/2 cups (375 mL) sugar and eggs in large mixer bowl with an electric mixer on medium speed until creamy. Gradually add evaporated milk. Add flour mixture all at once. Mix well. Spread half of batter into prepared pan. Spoon berries on top. Sprinkle 3 tbsp (45mL) sugar over berries. Carefully spread remaining batter on top.

Step 5:

Combine flour, brown sugar and cinnamon in separate small bowl. Cut in butter until mixture is crumbly using a pastry blender or two knives. Stir in almonds; sprinkle evenly over batter.

Step 6:

Bake in preheated oven for 40 to 50 minutes, or until toothpick inserted in centre comes out clean. Cool on wire cooling rack.

Images

