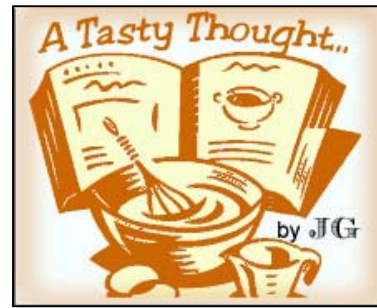


A Recipe compliments of

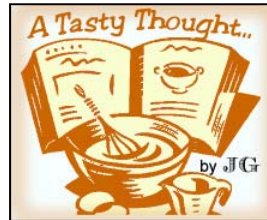


TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

CRANORANGE COFFEE CAKE

Oven: 350°F, 55 Minutes

- 1 stick unsalted margarine or butter, softened
- 1 cup granulated sugar
- 2 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 egg + 2 egg whites **OR** 2 whole eggs
- 1 cup fat free sour cream
- 1 tsp. almond extract
- 1 can whole berry cranberry sauce + 2 tsp. orange extract
OR 1 container cranorange relish



Method

1. Spray with PAM & flour a 9" or 10" tube pan.
2. Cream sugar & margarine or butter.
3. Add eggs and blend well.
4. Add dry ingredients alternating with sour cream, end with dry ingredients.
5. Add almond extract.
6. Put 1/2 of batter in tube pan, spread. Top with 1/2 of the sauce, spread.
7. Add remaining batter, spread. Follow with remaining sauce, spread.
8. Bake at 350° for 55 minutes or until cake tester or toothpick comes out clean.
9. Place cake in pan on wire cooling rack for **5 minutes**.
10. Remove from pan and cool.

TOPPING:

Blend 3/4 cup confectioner's sugar, 2 Tbsp. Water + 1/2 tsp. almond extract.* * *Hint: If cake will be frozen, after defrosting, prepare icing & ice. Yummy!

JG

