

Cranberry Orange Almond Streusel Coffee Cake

Streusel:

½ cup firmly packed light brown sugar
¼ cup all-purpose flour
1 teaspoon grated orange zest
2 tablespoons butter, melted
1 cup sliced almonds

Glaze:

½ cup confectioners' sugar
3 to 4 teaspoons orange juice

Cake:

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
½ cup butter, softened
½ cup granulated sugar
3 large eggs
1 teaspoon grated orange zest
½ teaspoon vanilla
⅔ cups orange juice
1 tablespoon all-purpose flour
¾ cup dried cranberries

Garnish:

1 fresh strawberry
1 mint leaf
1 small fresh orange

Prepare Streusel:

1. In a 1-quart mixing bowl mix brown sugar, flour and zest.
2. Stir in butter with a fork.
3. Add the nuts stir and set aside.

Prepare Cake:

1. Preheat oven to 350 degrees F.
2. Spray a 10-inch tube pan with non-stick cooking spray. Dust with 1 Tablespoon all-purpose flour tapping out the excess. Set aside.
3. In a 2 1/2-quart mixing bowl combine and stir the flour, baking powder and baking soda and set aside.
4. In a separate 2 1/2-quart mixing bowl beat the butter and sugar until light and fluffy with an electric mixer on medium speed. Add eggs one at a time, beating well after each addition. Beat in zest and vanilla.
5. At low speed with an electric mixer add the flour mixture to the egg mixture alternately with the orange juice beginning and ending with the flour mixture.
6. Spoon half of the batter into the prepared pan and level with a spatula.
7. Sprinkle with half of the streusel mixture and dried cranberries.
8. Top with the remaining batter and level with a spatula.
9. Sprinkle with remaining streusel as a topping.
10. Bake 30 to 35 minutes or until a toothpick inserted in the center comes out clean. Place pan on a wire rack to cool completely.

Prepare Glaze:

1. Juice ½ of the orange. Combine the confectioner's sugar and orange juice in a small bowl. Beat until smooth, creamy and a consistency to drizzle. Set aside.
2. Loosen edges of tube pan with a straight edge spatula or knife and turn out onto a serving platter with the streusel side up.
3. Drizzle with glaze.

Garnish: With a strawberry cut creatively, ½ orange cut creatively and mint leaves as desired.