

# CRANBERRY ORANGE COFFEE CAKE

Bring a burst of festive flavor to your menu or countertop with our Cranberry Orange Coffee Cake. This recipe elevates the classic brunch pastry with a vibrant, seasonal twist, designed to delight every palate.



## Ingredients:

- ½ cup butter, room temperature
- ¾ cup white sugar
- 2 Eggs
- 2 cups all-purpose flour
- ½ cup sour cream
- ½ tsp. kosher salt
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. almond extract
- 16 oz. **Cranberry Orange Relish**
- ½ cup slivered almonds
- ¾ cup confectioner's sugar
- 3 Tbsp. orange juice
- 1 Tbsp. water
- ½ tsp. almond extract

## Instructions:

1. Preheat conventional oven to 350°F. Grease and flour a 9" bundt pan.
2. In the bowl of stand mixer fitted with a paddle attachment, gradually cream together the butter and white sugar. Add eggs one at a time. Once eggs are incorporated, add almond extract.
3. In another bowl, add flour, baking soda, baking powder, and salt. Whisk to combine.
4. Reduce mixer speed to low, add half of the flour mixture, then the sour cream, then the remaining flour. Take care not to over mix.
5. Layer half of the batter in the bottom of the pan, then add a layer of cranberry relish. Repeat once more with remaining batter and cranberry relish.
6. Bake at 350°F for 50 minutes, or until a toothpick can be inserted into the cake and removed cleanly.
7. To make glaze, mix confectioner's sugar, water, orange juice, and almond extract.
8. Allow cake to cool slightly, then remove it from the cake pan.
9. Drizzle cake with glaze and cool on a wire rack.
10. Once cool, cut and serve.

Product	Description	Code #	Pack Size
 Cranberry Orange Relish	Add a burst of vibrant flavor and color to your menu with our Cranberry Orange Relish. It's packed with real cranberries, crisp apples, and orange zest for a delightful balance between tart and sweet. <div style="display: flex; align-items: center; gap: 10px;"> <span> Dairy Free</span> <span> Gluten Free</span> <span> Kosher</span> <span> Vegan</span> <span> Vegetarian</span> </div>	0010510	1/10 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian