

## Cranberry Coffee Cake

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### Ingredients

1 stick butter  
1 cup sugar  
2 large eggs  
1 tsp baking soda  
1 tsp baking powder  
½ tsp salt  
2 cups all-purpose flour  
1 cup sour cream  
1 tsp vanilla (or almond extract if you like it)  
2 cups cranberry sauce (canned is fine)  
Glaze:  
⅔ cup powdered sugar  
2 TBSP warm water  
½ tsp vanilla (or almond extract)

### Instructions

1. Preheat the oven to 350°F and grease a 10" tube pan.
2. Cream butter and sugar. Add eggs one at a time and mix well. Add the baking soda, baking powder and salt. Alternatively add flour and sour cream. Add vanilla.
3. Spoon half the batter into the greased pan. Spread half the cranberry sauce and repeat.
4. Bake for 40-55 minutes at 350°F.
5. Prepare glaze as coffee cake cools. Beat the sugar with water until smooth and flavor with vanilla. Drizzle glaze on cake and let set before serving.

**The story behind this recipe.** My husband and I have been making this coffee cake annually on Christmas day for decades. Don't make this mistake. Instead enjoy it any time of year!