

# Cranberry Almond Coffee Cake Recipe

TOTAL TIME: Prep: 20 min. Bake: 45 minutes + cooling time

YIELD: 9 servings

## Ingredients

½ cup almond paste  
6 tablespoons butter, softened  
½ cup plus 2 tablespoons sugar, divided  
3 eggs  
1 ⅓ cups all-purpose flour, divided  
1 teaspoon baking powder  
1 teaspoon almond extract  
½ teaspoon vanilla extract  
2 ¼ cups fresh or frozen cranberries

## Directions

1. In a small bowl, cream almond paste, butter and ½ cup sugar until fluffy. Add two eggs, one at a time, beating well after each addition. Combine 1 cup flour and baking powder; add to creamed mixture. Beat in the remaining egg and flour. Stir in extracts. Gently fold in cranberries.
2. Spread evenly into a greased 8-inch-square baking dish; sprinkle with remaining sugar. Bake at 325°F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

1 serving (1 piece) equals 285 calories, 13 g fat (6 g saturated fat), 91 mg cholesterol, 144 mg sodium, 37 g carbohydrate, 2 g fiber, 5 g protein