

Cranberry Kuchen

10 Servings

This old-world style coffee cake is great for a holiday brunch or dessert.

- 2 1/2 cups cranberries
- 1/2 cup maple flavored syrup
- 2 1/4 cups all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/3 cup butter, or margarine
- 1/2 cup sugar
- 1 egg
- 1/2 cup milk
- 1 recipe Streusel Topping
- Shipped cream or ice cream (optional)

1. In a medium saucepan combine cranberries and maple syrup. Bring to boiling; reduce heat. Simmer for 3 to 5 minutes or just till cranberries begin to pop, stirring occasionally. Remove from heat.
2. In a medium bowl stir together flour, baking powder, and salt; set aside. In a large mixing bowl beat together margarine or butter and sugar till light and fluffy. Add egg; beat till blended. Add the milk alternately with the flour mixture and mix till combined.
3. Spread half of the batter into a lightly greased 9x9x2-inch or an 11x7x1 1/2-inch baking pan. Spoon the cranberry mixture evenly over batter in pan. Dollop remaining batter over cranberry layer. Sprinkle with the Streusel Topping.
4. Bake in a 350 degree oven for 35 to 40 minutes or till toothpick inserted in center comes out clean. Serve warm with whipped cream or ice cream, if desired.

Streusel Topping: In a medium bowl combine 1/2 cup sugar, 1/3 cup all-purpose flour, and 1/2 teaspoon ground ginger. Cut in 1/4 cup margarine or butter till crumbly. Stir in 1/3 cup sliced almonds.