

Cranberry and Apple Cake

Ingredients

- 12 ounces** fresh cranberries, rinsed and picked over for stems
- 1** Granny Smith apple, peeled, cored and diced
- 1/2 cup** brown sugar, lightly packed
- 1** Tbsp grated orange zest
- 1/4 cup** freshly squeezed orange juice
- 1 1/8 teaspoons** ground cinnamon, divided
- 2** eggs
- 1 cup** plus 1 Tbsp granulated sugar
- 1/4 lb.** (1 stick) unsalted butter, melted and slightly cooled
- 1** teaspoon vanilla extract
- 1/4 cup** sour cream
- 1 cup** flour
- 1/4** teaspoon salt



Method

Lightly oil or spray 10 inch dutch oven.

In medium bowl, combine the cranberries, apple, brown sugar, orange zest, orange juice and 1 teaspoon of the cinnamon; set aside.

In the bowl of an electric mixer, beat the eggs on medium-high speed for 2 minutes.

With the mixer on medium, add 1 cup granulated sugar, the butter, vanilla and sour cream; beat just until combined.

On low speed, slowly add the flour and salt.

Pour the fruit mixture evenly into prepared oven.

Pour the batter over the fruit, covering it completely.

Combine the remaining 1 tablespoon of granulated sugar and 1/8 teaspoon of cinnamon; sprinkle over batter.

Bake at 325 for 50-55 minutes or until tester comes out clean and fruit is bubbling around the edges.

Serve warm or at room temperature.

Source: -- (6 servings)
