

CRANBERRY ORANGE ALMOND LOAF

INGREDIENTS

For the Topping

1 cup sliced raw unsalted almonds
3 tablespoons butter, melted
3 tablespoons brown sugar

For the Cake

2 cups all purpose flour
1 teaspoons baking powder
¼ teaspoon salt
3 eggs
2 cups sugar
¾ cup butter, melted and cooled
1 teaspoon pure vanilla
zest of 1 orange
juice of ½ orange
12 oz. fresh or frozen cranberries

DIRECTIONS

Pre-heat oven to 300F degrees. Grease 2 9x5 inch loaf pans (or 4 mini-loaf pans) with butter.

Prepare the topping: Combine almonds, butter and brown sugar in a bowl and refrigerate.

Prepare the cake: Combine the flour, baking powder and salt in a bowl. Beat eggs and sugar in a large bowl on medium high speed until mixture is lighter in color and has increased in volume, about 5 minutes. Turn mixer to low and slowly add butter. Turn mixer to medium speed and beat for 2 minutes. Add vanilla, zest, and orange juice and stir. Slowly fold 1/2 cup of the flour mixture at a time into the egg and sugar mixture. Add cranberries and stir gently to incorporate.

Pour into pan and top with almond mixture. Bake on middle rack for 1 hour, then place a piece of foil on top of the cake to prevent burning and bake for another 25 minutes or until toothpick inserted into the center of the cake comes out clean. Cool cake in pans on cooling rack for 10 minutes and then remove pan and cool cake on cooling rack.

Best if eaten or frozen within 3 days.