

CRANBERRY COFFEE CAKE WITH ALMOND LEMON STREUSEL TOPPING

INGREDIENTS

for the Lemon Almond Topping

1/4 cup sugar

1 1/2 teaspoons finely grated zest from 1 lemon

1/2 cup sliced almonds

For the Cake

2 1/4 cups (11 1/4 ounces) unbleached all-purpose flour

1 1/8 teaspoons baking powder

1 1/8 teaspoons baking soda

1 teaspoon table salt

10 tablespoons (1 stick plus 2 tablespoons) unsalted butter, softened but still cool

2 cups plus 2 tablespoons sugar

1 tablespoon finely grated zest plus 4 teaspoons juice from 1 to 2 lemons

4 large eggs

4 teaspoons vanilla extract

1 1/4 cups sour cream

2 cups fresh or frozen cranberries

INSTRUCTIONS

Preheat oven to 350F. Make the topping by stirring together sugar and lemon zest in small bowl until combined and sugar is moistened. Stir in almonds; set aside.

In a food processor, pulse cranberries, the 4 teaspoons lemon juice and 1 cup of sugar into a coarse chop. Do not puree. Set aside.

Spray 10-inch tube pan with nonstick cooking spray. Whisk flour, baking powder, baking soda, and salt together in medium bowl; set aside. In stand mixer fitted with paddle attachment, beat butter, 1 cup plus 2 tablespoons sugar, and lemon zest at medium speed until light and fluffy, about 3 minutes, scraping down sides and bottom of bowl with rubber spatula. Add eggs 1 at a time, beating well after each addition, about 20 seconds, and scraping down beater and sides of bowl as necessary. Add vanilla and mix to combine. Reduce speed to low and add one-third flour mixture, followed by half of sour cream, mixing until incorporated after each addition, 5 to 10 seconds. Repeat, using half of remaining flour mixture and all of remaining sour cream. Scrape bowl and add remaining flour mixture; mix at low speed until batter is thoroughly combined, about 10 seconds. Remove bowl from mixer and fold batter once or twice with rubber spatula to incorporate any remaining flour.

Pour 1/3 of batter into pan and smooth top. Add 1/2 of the cranberry mixture, smoothing to 1/2 inch of the side of pan. Cover with another third of the batter and repeat with the cranberry mixture. Top with final third of batter. Firmly tap pan on counter 2 or 3 times to dislodge any bubbles. Sprinkle lemon sugar-almond topping evenly over batter and gently press into batter to adhere.

Bake until top is golden and just firm, and long skewer inserted into cake comes out clean, 45 to 50 minutes. Cool cake in pan on wire rack 1 hour. Gently invert cake onto rimmed baking sheet (cake will be topping-side down); remove tube pan, place wire rack on top of cake, and invert cake sugar-side up. Cool to room temperature, about 1 1/2 hours. Cut into slices and serve.