

## Cranberry Coffee Cake

1 stick unsalted butter  
1 cup sugar  
2 large eggs  
1 cup sour cream  
1 cup whole canned cranberry  
½ cup chopped walnuts

2 cups flour  
½ tsp. salt  
1 tsp. baking soda  
1 tsp. baking powder  
1 tsp. almond extract

### Glaze

¾ cup confectioners sugar  
1 Tbl. warm water  
1 tsp. almond extract

### Directions

Preheat oven to 350°.

Cream butter and sugar. Add eggs one at a time. Sift dry ingredients together. To mix, alternate sour cream mixture with dry ingredients, and add almond extract. Stir to combine.

Add ½ mixture to greased and floured bundt pan. Add layer of cranberries and ¼ cup walnuts. Add remaining batter to pan and top with cranberries and nuts.

Bake for 50 minutes.

Meanwhile, make the glaze. Whisk powdered sugar, water and almond extract small bowl until smooth. Add additional water if necessary.

Cool cake 10 minutes and remove to a wire rack. Glaze the cake while still warm.

--recipe courtesy of Diane Moore

