

Bakers Banquet



Cranberry Streusel Cake

Adapted from Nigella Lawson's recipe in the New York Times

For the Filing

12 ounces (usually 1 bag) of fresh cranberries
3 tablespoons apple cider or water
1/4 cup granulated sugar
2 teaspoons cornstarch
2 teaspoons vanilla extract

For the Cake AND Crumb Topping

2 cups all-purpose flour
3/4 cup granulated sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
12 tablespoons (1 1/2 sticks) butter, cold unsalted butter cut into small cubes
1 cup sour cream
1 large egg
1 teaspoon vanilla extract
2 tablespoons turbinado sugar - also known as Demerara or Sugar in the Raw (if you don't have this type of sugar just use granulated sugar)

Preheat oven to 375° F. Grease a 9-inch springform pan and place it on a cookie sheet. Sometimes with a springform pan the grease from the pan will ooze out. The cookie sheet makes sure your oven stays clean!

For the Filing

Place cranberries and apple cider (or water) in a small pot. Cook them on medium heat for 2 minutes. Add the sugar. Lower the stove simmer (low) and stir together with a metal spoon - if you use a wooden spoon the mixture will stain it red.

Cook on low for about 5 minutes or until the cranberries are soft and easily smushed against the side of the pot. While most cranberries will burst, you wasn't to smush as many as you can that have remained whole. Take the mixture off the heat. Add the vanilla and the cornstarch and stir until incorporated. The mixture will have thickened with the addition of the cornstarch. Set aside to cool.

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For the Cake AND Crumb Topping

In a large bowl, mix together the sugar, flour, baking powder, baking soda and salt. Add the butter cubes and use your fingers to rub them into the flour mixture. Smush the butter pieces around in the flour until mixture resembles large coarse crumbs with pea and walnut sized pieces of butter.

Remove 1/2 cup of flour mixture and place in a medium sized bowl. Add the turbinado sugar and mix until combined. **This will be your crumb topping.**

To the large bowl, add the sour cream, egg and vanilla. Mix well. Put the batter into the pan. It is very sticky and thick. You can wet your hands and push it around the baking pan until it is even, or use a utensil.

Pour the cranberry mixture over the batter, spreading it out evenly across the batter using an offset spatula or a knife.

Sprinkle the crumb topping evenly over the cake.

Bake the cake for about 45 minutes, until it is golden brown. Cool completely and run a knife along the edge of the cake to make sure it has pulled away from the pan before opening the spring on the pan.