



CRANBERRY ORANGE COFFEECAKE

Crumb topping:

3/4 c. all-p. flour
1/2 c. gran sugar
1/2 c. butter or margarine

Cream cheese layer:

1/2 lb. cream cheese softened
1/3 c. gran sugar
1 egg
1 tsp. vanilla

Cake layer:

2 c. all-p. flour
1 c. gran sugar
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
3/4 c. orange juice
1/4 c. melted butter
1 tsp. vanilla
1 egg, beaten
2 c. chopped fresh or frozen cranberries
2 tbsp. grated orange rind

Mix the crumb topping ingredients together and set aside. Combine the cream cheese layer ingredients together and set aside.

Combine all the dry ingredients of the cake layer. Stir in the wet ingredients and then fold in the cranberries and the orange rind. Pour cake into 9" springform pan. Spread cream cheese layer over cake batter. Sprinkle with crumb topping. Bake in 350 degree oven for 65 to 75 minutes or until top springs back when lightly touched in the centre.

Let cool on rack for 15 min. Remove outside ring and let cool completely.