

DINNERLY



Cranberry-Orange Crumb Cake with Streusel

Y'all Eat Yet x Dinnerly

 2h  2 Servings

Much like Johnny & June, some duos are just meant to be. Like cranberry and orange. Or coffee cake and—well, coffee. But of all the great combos out there, a slice of this cranberry-orange crumb cake and a hot cup of coffee with Miranda Lambert's homemade pumpkin spice coffee creamer tops 'em all. For more recipes to share with friends and family this holiday season, purchase your copy of Y'all Eat Yet! Ink.to/YEYDinnerly

WHAT WE SEND

- 1 orange
- 5 oz dark brown sugar
- 2 (5 oz) self-rising flour ¹
- ¼ oz ground cinnamon
- 5 oz granulated sugar
- 4 oz Greek yogurt ⁷
- 1 bag fresh cranberries

WHAT YOU NEED

- 1 stick (8 Tbsp) butter ⁷
- kosher salt
- 1 large egg ³

TOOLS

- 8x8-inch baking dish
- microwave

COOKING TIP

If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 340kcal, Fat 11g, Carbs 58g, Protein 5g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. **Grease** bottom and sides of an 8x8-inch baking dish.

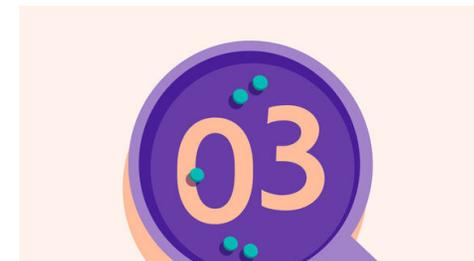
Into a medium bowl, finely grate **orange zest** and squeeze **2 tablespoons orange juice**. Set aside for step 3.



2. Prep streusel topping

In a small microwave-safe bowl, microwave **5 tablespoons butter** until melted.

In a second medium bowl, stir to combine **all of the brown sugar**, **¾ cup self-rising flour**, and **1 teaspoon cinnamon**; stir in **melted butter** until well combined and clumps start to form.



3. Make batter

In same microwave-safe bowl, microwave additional **3 tablespoons butter** until melted; add to bowl with **orange zest and juice**. Whisk in **granulated sugar**, **Greek yogurt**, **remaining flour**, **1 large egg**, and **¼ cup water** until batter is just combined (it will be a bit lumpy).

Add **half of the cranberries** (save rest for own use) and fold in until combined.



4. Assemble

Scrape **batter** into prepared baking dish. Sprinkle **streusel** evenly over top.



5. Bake & serve

Bake **cranberry-orange crumb cake** on center oven rack until puffed, browned, and a toothpick inserted into the center comes out clean, 35–40 minutes. Allow to cool for at least one hour.

Cut into squares and serve. Enjoy!



6. Hey, pumpkin!

There's everyday coffee, and then there's special occasion coffee. And by "special occasion" we mean holidays and celebrations but also Tuesdays and tomorrow (this is a no judgment zone!). Make every day a bit more special by adding a swirl of Miranda Lambert's Pumpkin Spice Coffee Creamer from her cookbook *Y'all Eat Yet* (pg 162) to your next cup o' joe. Ink.to/YEYDinnerly