

# DINNERLY



## Cranberry-Orange Crumb Cake with Brown Sugar Streusel



2h



2 Servings

Few things make weekend brunch brighter than a hot cup o' joe and freshly baked goodies. Case in point: this cranberry-orange crumb cake. Spiced with cinnamon and lightened by Greek yogurt, it'll be a hit with the whole fam. We've got you covered! (2p-plan serves 9; 4p-plan serves 16—nutrition reflects 1 square)



## WHAT WE SEND

- 1 orange
- 5 oz dark brown sugar
- 2 (5 oz) self-rising flour<sup>3</sup>
- ¼ oz ground cinnamon
- 5 oz granulated sugar
- 4 oz Greek yogurt<sup>1</sup>
- 1 bag fresh cranberries

## WHAT YOU NEED

- 1 stick (8 Tbsp) butter<sup>1</sup>
- kosher salt
- 1 large egg<sup>2</sup>

## TOOLS

- 8x8-inch baking dish
- microwave

## COOKING TIP

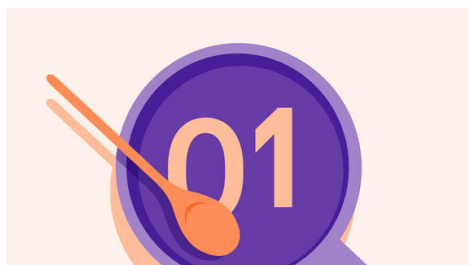
If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

## ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

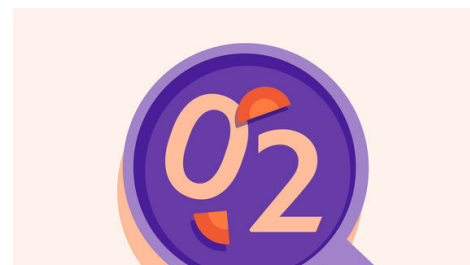
Calories 340kcal, Fat 11g, Carbs 58g, Protein 5g



### 1. Prep ingredients

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

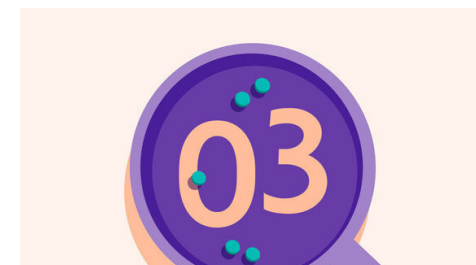
Into a medium bowl, finely grate **orange zest** and squeeze **2 tablespoons orange juice**. Set aside for step 3.



### 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

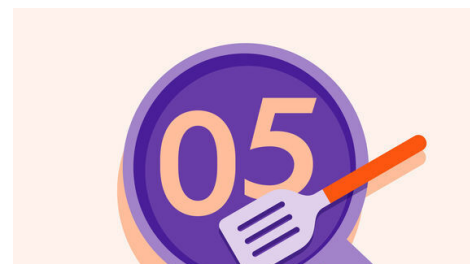
In same microwave-safe bowl, microwave additional **3 tablespoons butter** until melted; add to bowl with **orange zest and juice**. Whisk in **granulated sugar**, **Greek yogurt**, **remaining flour**, **1 large egg**, and **¼ cup water** until batter is just combined (it will be a bit lumpy).

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



### 4. Assemble

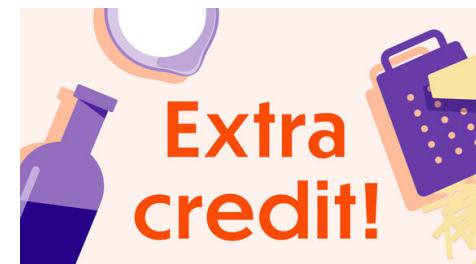
Scrape **batter** into prepared baking dish. Sprinkle **streusel** evenly over top.



### 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. Save it for later!

Wrap your cake in foil or plastic wrap (or place in a sealed container) and store at room temperature for up to 3–4 days.