

DINNERLY



Cranberry-Orange Crumb Cake:

Great for Brunch!



30-40min



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. Sweetened with raspberry jam and lightened by Greek yogurt, it'll be a hit with the whole fam. That is, unless you want to squirrel away the leftovers for breakfast, or even a late-night dessert with a scoop of ice cream. We won't judge. We've got you covered!

WHAT WE SEND

- 1 orange
- 3 (½ oz) pkts raspberry jam
- 2 oz dried cranberries
- 10 oz self-rising flour ¹
- 5 oz dark brown sugar
- 4 oz container Greek yogurt

WHAT YOU NEED

- 8 Tbsp butter ⁷
- kosher salt
- 1 egg ³

TOOLS

- 8x8-inch baking dish
- small skillet

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 170kcal, Fat 6g, Carbs 27g, Proteins 3g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Grease bottom and sides of an 8x8-inch baking dish. In a small skillet, melt **8 tablespoons butter** over medium heat; set aside.

Into a medium bowl, zest **orange** and squeeze **2 tablespoons orange juice**.

In a small bowl, stir together **all of the raspberry jam, dried cranberries, and 1 tablespoon water**.



2. Prep streusel topping

In a separate medium bowl, combine **¾ cup self-rising flour, ½ cup loosely packed brown sugar, and a pinch of salt**. Add **5 tablespoons melted butter** and stir together until well combined and clumps start to form.



3. Make batter

To bowl with **orange zest and juice**, add **remaining flour, brown sugar, and melted butter**. Add **all of the Greek yogurt, 1 egg, ½ cup water, and ¼ teaspoon salt**. Whisk until batter is just combined (it will be a bit lumpy).



4. Assemble

Scrape **batter** into prepared baking dish. Spoon **cranberry-jam mixture** over batter (it will not cover all of the cake). Using your fingers, pinch **streusel topping** to create large clumps and sprinkle 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, about 30 minutes. Allow to cool for at least 15 minutes before cutting into squares and serving. 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.