



Peak Season! Cranberry-Orange Crumb Cake

with Brown Sugar Streusel



2,5h



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 featuring peak season cranberries. Spiced with cinnamon and lightened by Greek yogurt, it'll be a hit with the whole family. (2-p plan serves 9; 4-p plan serves 16)

What we send

- 1 orange
- 1 oz pecans ¹⁵
- 5 oz dark brown sugar
- 2 (5 oz) self-rising flour ¹
- ¼ oz ground cinnamon
- 1 (5 oz) granulated sugar
- 4 oz Greek yogurt ⁷
- 1 bag fresh cranberries
- 2½ oz confectioners' sugar

What you need

- 1 stick (8 Tbsp) butter, plus more for greasing ⁷
- 1 large egg ³

Tools

- 8x8-inch baking dish
- microplane or grater
- microwave

Cooking tip

It's peak season for cranberries, which means they're at their most delicious!

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 400kcal, Fat 13g, Carbs 67g, Protein 6g



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.

Coarsely chop **pecans**.



4. Assemble

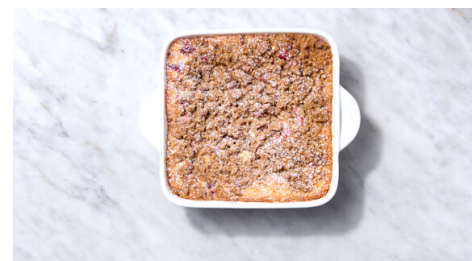
Scrape **batter** into prepared baking dish. Sprinkle **streusel** evenly over top.



2. Prep streusel topping

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

In a second medium bowl, stir to combine **chopped pecans, 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.



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.

Sift **confectioners' sugar** over top before cutting into squares and serving. Enjoy!



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, all of the 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.



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.