

DINNERLY



Fall Vibes! Autumn Breakfast Cake with Cranberries & Orange

 2h  2 Servings

Is breakfast cake just an excuse to eat cake before noon? Maybe. Do we care? Absolutely not. And why should we when it's stuffed with the best ingredients of the season like cranberries and oranges? We enhance those fruity flavors with Chinese five spice, a warm and toasty blend that'll have your whole house smelling like fall. We've got you covered! (serves 9—nutrition reflects 1 square)

WHAT WE SEND

- 1 oz buttermilk powder ²
- 1 orange
- 2 (5 oz) granulated sugar
- 2 (5 oz) all-purpose flour ³
- ¼ oz baking powder
- ¼ oz Chinese five spice
- 1 bag fresh cranberries

WHAT YOU NEED

- vanilla extract
- 8 tablespoons butter, softened ²
- 2 large eggs ¹
- kosher salt

TOOLS

- 8-inch baking dish
- nonstick cooking spray
- parchment paper
- microplane or grater
- handheld electric mixer

ALLERGENS

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

NUTRITION PER SERVING

Calories 350kcal, Fat 12g, Carbs 57g, Protein 6g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center.

Spray an 8-inch baking dish with nonstick cooking spray. Line with enough parchment paper to overhang on two sides.

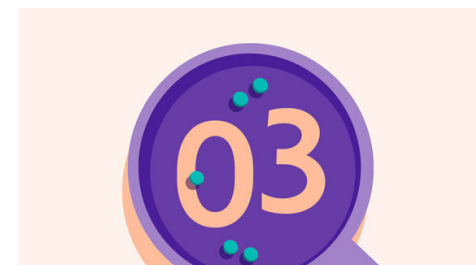
In a liquid measuring cup, whisk to combine **buttermilk powder**, ½ cup **water**, and 1 **teaspoon vanilla**. Set aside until step 3.



2. Cream butter & sugar

Zest **all of the orange**.

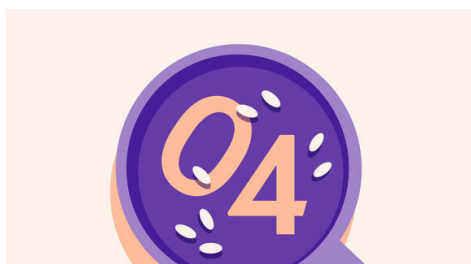
In a medium bowl, combine **orange zest**, 1 **cup sugar**, and 8 **tablespoons softened butter**. Using a handheld electric mixer, beat on medium speed until light, fluffy, and ingredients are fully incorporated.



3. Finish batter

To bowl with **butter**, add 2 **large eggs** and **buttermilk mixture**. Beat until combined. Add **flour**, 2 **teaspoons each of baking powder and Chinese five spice**, and 1 **teaspoon of salt**. Beat until combined. Fold in 2 **cups cranberries**.

Transfer to prepared baking dish. Top with **some of the remaining cranberries**. Sprinkle 3 **tablespoons sugar** over top.



4. Bake & serve

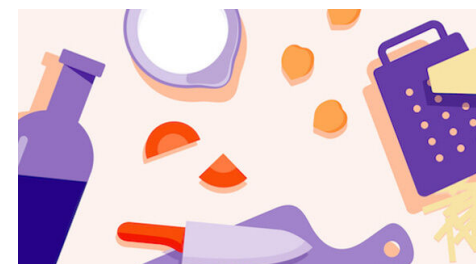
Bake on center over rack until top is golden brown and a toothpick comes out clean, 45–50 minutes. Let cool completely in dish before removing.

Cut **Autumn breakfast cake** into squares before serving. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!