



Cranberry-Orange Crumb Cake with Brown Sugar Streusel



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. We've got you covered! (2-p plan serves 16; 4-p plan serves 24)

WHAT WE SEND

- 1 orange
- 3 (½ oz) raspberry jam
- 2 oz dried cranberries
- 2 (5 oz) self-rising flour¹
- 5 oz dark brown sugar
- 4 oz Greek yogurt⁷

WHAT YOU NEED

- 1 stick (8 Tbsp) butter⁷
- kosher salt
- 1 large egg³

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

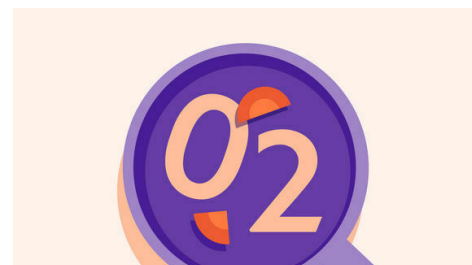


1. Prep ingredients

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

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

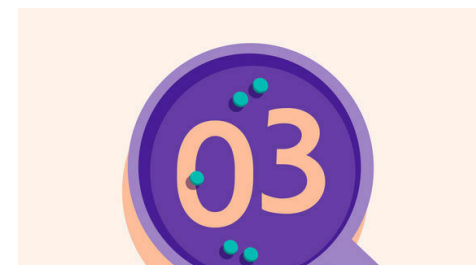
In a separate small bowl, stir together **all of the raspberry jam, dried cranberries, and 1 tablespoon water**. Set aside for step 4.



2. Prep streusel topping

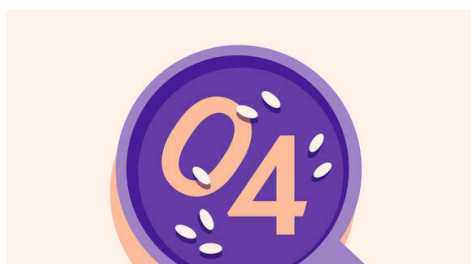
In a small microwave-safe bowl, microwave **5 tablespoons butter** until melted.

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



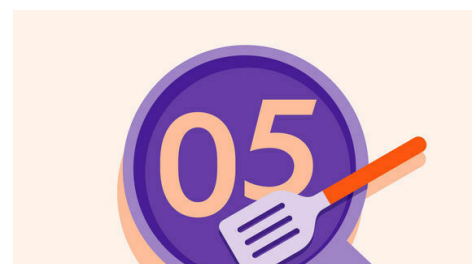
3. Make batter

In same microwave-safe bowl, microwave **another 3 tablespoons butter** until melted; add to bowl with **orange zest and juice**. Whisk in **remaining flour and brown sugar, all of the Greek yogurt, 1 large egg, ½ cup water, and ¼ teaspoon salt** until batter is just combined (it will be a bit lumpy).



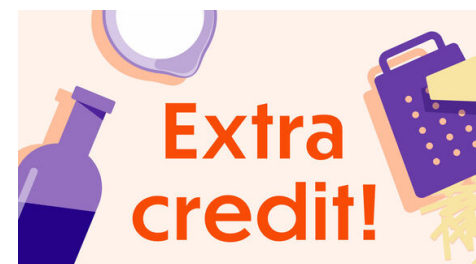
4. Assemble

Scrape **batter** into prepared baking dish. Spoon **cranberry-jam mixture** evenly 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.