

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 flour³
- ¼ oz ground cinnamon
- 5 oz granulated sugar
- 4 oz Greek yogurt²
- 1 bag fresh cranberries

WHAT YOU NEED

- 1 stick (8 Tbsp) butter²
- kosher salt
- 1 large egg¹

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

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 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.

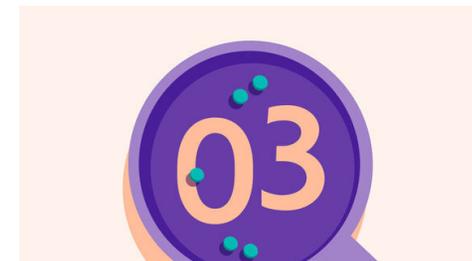
Into a medium bowl, finely grate **orange zest** and squeeze **2 tablespoons orange juice**. Set aside for step 3.



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.