MARLEY SPOON

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. Spiced with cinnamon and lightened by Greek yogurt, it'll be a hit with the whole famiily. (2p-plan serves 9; 4p-plan serves 16—nutrition reflects 1 square)

What we send

- 1 orange
- 1 oz pecans [3]
- 5 oz dark brown sugar
- 2 (5 oz) self-rising flour [4]
- ¼ oz ground cinnamon
- 5 oz granulated sugar
- 4 oz Greek yogurt [2]
- 1 bag fresh cranberries
- 2½ oz confectioners' sugar

What you need

- 1 stick (8 Tbsp) butter, plus more for greasing [2]
- 1 large egg [1]

Tools

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

Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). 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**.

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.

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.

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.

Sift **confectioners' sugar** over top 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.