

# CRANBERRY CHUTNEY COFFEECAKE

## CRANBERRY CHUTNEY

1/3 cup vinegar  
1/4 cup sugar  
3/4 cup peeled, diced apple  
1/8 teaspoon each: cinnamon, ginger,  
allspice  
Dash ground cloves  
1/2 cup dried cranberries  
(Note: only 3/4 cup of the chutney  
will be used in coffeecake recipe)

## GLAZE

3/4 cup confectioners' sugar  
2 tablespoons milk  
1/2 teaspoon almond extract

## CAKE

8 tablespoons (1 stick) butter  
1 cup granulated sugar  
2 large eggs  
1 cup buttermilk  
1 teaspoon almond extract  
1 tablespoon baking powder  
1 teaspoon baking soda  
3 cups all-purpose flour  
1/2 teaspoon salt  
3/4 cup cranberry chutney (see recipe)  
1/2 cup blanched slivered almonds, toasted  
(separated)

## FOR THE CRANBERRY CHUTNEY

Combine vinegar and sugar in a medium saucepan. Bring to a boil over medium heat. Add apple and return to a boil. Add cinnamon, ginger, allspice, cloves and dried cranberries. Reduce heat to low. Cook for 25 minutes or until apples are tender, stirring occasionally. Set aside to cool. Preheat the oven to 350 degrees

## FOR THE CAKE

In a large bowl, cream together the butter and sugar. Beat in the eggs, buttermilk, and almond extract. In a separate bowl, mix together the baking powder, baking soda, flour, and salt. Add all at once to the wet ingredients, stirring just to blend.

Grease and flour a 9- or 10-inch tube pan. Spoon the batter into the pan. Spread 3/4 cup of the chutney evenly atop the batter leaving 1/2 inch between pan and chutney. Sprinkle half the toasted almonds evenly over the chutney.

Bake the coffeecake for 55 minutes, or until a cake tester inserted in the center comes out clean. Remove it from the oven. Cool cake 10 minutes and gently run a knife between pan and cake. Remove outer pan and cool cake completely. Remove cake from bottom of pan. Cool cake 20 minutes and gently run knife between pan and cake. Remove cake from pan.

## For the Glaze

While the cake is cooling, make the glaze by mixing confectioners' sugar, milk, and almond extract. Drizzle the glaze over cake. Sprinkle remaining toasted almonds over the cake.

Note: Please check [www.ctfairs.org](http://www.ctfairs.org) for updated recipe information, recipe demonstrations and to keep in touch with other contest bakers.