

# CRANBERRY ALMOND COFFEECAKE

Sixteen 3/4 inch slices

## CAKE

8 tablespoons (1 stick, 4 oz.) butter  
1 cup granulated sugar  
2 large eggs  
1 cup yogurt  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon almond extract  
2 cups (8 1/2 oz.) unbleached all-purpose flour  
1/2 teaspoon salt  
1 cup (7 1/2 oz.) whole berry cranberry sauce  
1/2 cup blanched slivered almonds, toasted

## GLAZE

3/4 cup (3 oz.) confectioners' sugar  
2 tablespoons (1oz.) milk  
1/2 teaspoon almond extract

Preheat the oven to 350°F.

## FOR THE CAKE

In a large bowl, cream together the butter and sugar. Beat in the eggs, yogurt 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 10-inch tube pan. Spoon half the batter into the pan. Spread half the cranberry sauce evenly atop the batter, then spread the remaining batter over that. Top with the remaining cranberry sauce and sprinkle toasted almonds evenly over the sauce.

Bake the coffeecake for 55 minutes, or until a cake tester inserted in the center comes out clean. Remove it from the oven, and cool it in the pan for 5 minutes.

While the cake is cooling, make the glaze by mixing confectioners' sugar, milk, and almond extract. Turn the cake out of the pan and drizzle the glaze over the warm cake. Let the cake cool completely before serving.