



Cranberry Walnut Streusel Cake

If you're looking for a show-stopping brunch item, look no further! This Cranberry Walnut Streusel Cake can be made in advance and offers a tender, moist cake with juicy cranberries and crunchy walnut streusel.

Ingredients

FOR CRUMB:

- 1 cup brown sugar
- 1¼ cups all-purpose flour
- 1 tsp ground cinnamon
- 1/2 cup (1 stick butter) melted
- 1 cup walnuts roughly chopped

FOR CAKE:

- 3/4 cup butter softened

- 1 cup sugar
- 2 eggs
- 1 Tbsp vanilla extract
- 1 cup full-fat sour cream
- 2 cups all-purpose flour
- 1¼ tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 2 cups fresh cranberries

FOR GLAZE:

- 1½ cups powdered sugar
- 2 Tbsp orange juice
- 1 tsp vanilla extract

Instructions

Preheat oven to 350 degrees F. Liberally grease a 9" round sprinform pan with cooking spray. Place a 9" parchment round in the bottom of the pan, then grease the parchment. Set aside. For the cake batter: In the bowl of a stand mixer, cream together the butter and sugar until light, about 2 minutes. Add in the eggs, one at a time, beating well after each addition. Add in the vanilla extract and sour cream; beat well. Lastly, add in the flour, baking powder, baking soda, and salt and mix until combined. Fold in the cranberries. Pour the batter into the prepared pan and set aside.

To make the streusel/crumb: In a large bowl, toss together the crumb ingredients until moistened and large crumbs form. Liberally drop crumb mixture over the cake batter, covering it completely. There will seem like a LOT of crumb, but use all of it!

Bake for approx. 60-75 minutes or until a toothpick inserted near the center comes out clean or with moist, not wet, crumbs. Cool completely.

Just before serving, whisk together the glaze ingredients until smooth. Drizzle over the cake, then release the cake from the pan and cut into slices.