



Cranberry Almond Coffeecake

This moist, golden cake hides a double layer of cranberry sauce and a sprinkling of almonds. It makes a satisfying autumn dessert.

Cake:

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

Glaze:

3/4 cup (3 ounces) confectioners' sugar
2 tablespoons (1 ounce) 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, 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 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.