

Cranberry Vanilla Coffee Cake

From Gourmet.com
Yield: Makes one 9" cake

ingredients

1/2 vanilla bean, split lengthwise
1 3/4 cups sugar
2 cups fresh or thawed frozen cranberries (6 ounces)
2 cups plus 1 tablespoon all-purpose flour, divided
2 teaspoons baking powder
3/4 teaspoon salt
1 stick plus 1 tablespoon unsalted butter, softened, divided
2 large eggs
1/2 cup whole milk

Garnish: confectioners sugar

preparation

Preheat oven to 375F degrees.

With soften butter and pastry brush, butter all side of the pans, line bottom with parchment and butter parchment. Set aside.

In a food processor add 1 3/4 cup of sugar. Split vanilla bean down the middle and scrap out 1/2 of the seeds. You can use 1/4tsp of vanilla bean paste in place of the bean. Add to sugar. Pluse for 10 seconds. Place vanilla sugar in a bowl, set aside.

Place 2 cups of cranberries in food processor. Add 1 cup of sugar. Split a vanilla bean down the middle and scrape out the remaining seeds. You can use 1/4tsp of vanilla bean paste in place of the bean. Pluse until cranberries are chopped. It's ok to have a few large chunks, just do not over pluse, you don't want it too fine.

In another bowl add 1Tbsp of flour and butter and 1/4cup of vanilla sugar. Blend with your fingertips just until combined. This is the crumb topping.

In a mixing bowl with paddle attachment, add 1 stick of butter and 1cup of the vanilla sugar. Mix on medium-high speed until pale and fluffy.

Add the 2 eggs, one at a time. Mix to incorporate. Scrap bowl.

Reduce the speed to low, mix in the flour in thirds, alternating with a third of milk, ending with flour. Mix just to combine.

Add half of the batter to the cake pan. Spoon in cranberries over bottom layer leaving a 1/2 border around the edge. If you go outside of the edge, this will cause the cranberry filling to leak and stick to the pan, making it much harder to remove later. You may not need to add all the cranberries.

Add the remaining batter and level cake with a spatula. Add crumb topping. Place in the oven and bake for 45-50 minutes. The sides should pull away from the pan slightly, insert wooden pick into the sides of the cake, if pick comes out clean remove cake from oven. Let cool in the pan for 30 minutes.

Run a knife along the sides of the pan. Place a 9" cake board on top of the cake and turn cake out onto board. Place another 9" cake board on the bottom of the cake and flip rightside up. When completely cooled garnish with powdered sugar. ENJOY!