

# CRANBERRY-APPLE CAKE

*IF:Gathering, November 2021*

Original Recipe from *Ina Garten*

## Ingredients

- 12 ounces fresh cranberries, rinsed
- 1 Granny Smith apple, peeled, cored, & diced
- 1/2 cup light brown sugar
- 1 tbsp orange zest
- 1/4 cup fresh orange juice
- 1 tsp cinnamon
- 2 eggs, room temperature
- 1 cup granulated sugar
- 1/4 pound unsalted butter, melted and cooled
- 1 tsp vanilla extract
- 1/4 cup sour cream
- 1 cup flour
- 1/4 tsp salt

## For Topping:

- 1 tbsp granulated sugar
- 1/8 tsp cinnamon

## INSTRUCTIONS

1. Preheat oven to 325 degrees F.
2. In a medium bowl, combine the cranberries, diced apple, brown sugar, orange zest, orange juice, and 1 tsp cinnamon.
3. In the bowl of an electric mixer, fitted with the paddle attachment, beat the eggs on medium-high speed for two minutes.
4. With the mixer on medium, add 1 cup granulated sugar, melted butter, vanilla, and sour cream. Beat mixture until just combined.
5. Turn the mixer down to low speed, and slowly add the flour and salt.
6. Pour the fruit mixture into a 9-inch square baking pan. Pour the cake batter over the fruit, making sure to cover the fruit completely.
7. In a small bowl, mix together the 1 tablespoon granulated sugar with 1/8 teaspoon cinnamon. Sprinkle the cinnamon and sugar over the top of the batter.
8. Bake the cake for 50-60 minutes, until a toothpick inserted into center of cake comes out clean.
9. Serve cake warm or at room temperature with ice cream or fresh whipped cream.