

Apple Cranberry Cake

- 1 bag (340g) fresh LOCAL cranberries
- 1 Granny Smith apple, peeled, cored, and diced
- 1/2 cup brown sugar, lightly packed
- Zest and juice of one orange
- 1 1/8 tsp ground cinnamon, divided
- 2 extra-large eggs, at room temperature
- 1 cup plus 1 Tbsp. sugar
- 1/4 lb (1 stick) unsalted butter, melted, cooled
- 1 tsp vanilla extract
- 1/4 cup sour cream
- 1 cup all-purpose flour
- 1/4 tsp kosher salt

Preheat oven to 325°F. Combine cranberries, apple, brown sugar, zest, juice, and 1 tsp cinnamon in a medium bowl. Pour into 10-inch glass pie plate. In large bowl using electric mixer, beat eggs on medium-high speed for 2 min. Add 1 cup sugar, butter, vanilla, and sour cream, beat just until combined. On low speed, slowly mix in flour and salt. Pour batter over fruit mixture, covering completely. Combine remaining 1 Tbsp. sugar and 1/8 tsp cinnamon, sprinkle over batter. Bake 55 to 60 min., until a toothpick inserted in the middle comes out clean and fruit is bubbling around the edges. Serve warm or at room temperature.

Yield : 6 to 8 servings

