

## Cranberry Yogurt Coffeecake

<http://userealbutter.com/2012/11/28/cranberry-yogurt-coffeecake-recipe/>  
from the [King Arthur Flour site](#)

### streusel

5 tbsps (2 1/2 oz.) butter, room temperature  
1/2 cup (3 3/4 oz. or 110 g) brown sugar  
big pinch of salt  
2 tsps ground cinnamon  
2 tsps vanilla extract  
1 cup + 2 tbsps (4.5 oz. or 130 g) flour, all-purpose or white whole wheat

### filling

1 cup of [whole cranberry sauce](#)

### batter

1/2 cup (4 oz.) butter, softened  
1 cup + 2 tbsps (8 1/2 oz. or 240 g) brown sugar  
2 eggs  
1 cup (9 1/4 oz. or 260 g) yogurt, plain or flavored  
1/2 tsp almond extract (original calls for 1/4, but I increased it)  
1 tsp vanilla extract  
1 tsp baking soda (1/2 tsp at 8500 ft.)  
1 tsp baking powder (1/2 tsp at 8500 ft.)  
1/2 tsp salt  
2 cups (8 1/2 oz. or 240 g) flour, all-purpose or white whole wheat

**Make the streusel:** Cream the butter, brown sugar, salt, cinnamon, and vanilla extract together in a bowl. Mix in the flour until coarse crumbs are formed. Set aside.

**Make the batter:** Cream the butter and brown sugar together. Beat in the eggs, scraping the sides of the bowl down. Beat in the yogurt, almond extract, vanilla extract, baking soda, baking powder, and salt until smooth. Beat the flour in until just combined.

**Assemble the cake:** Preheat oven to 350°F. Grease a 9-inch round pan (or use a 9×13 like the original recipe calls for, but I like my coffee cakes to be tall), and pour 80% of the batter into the pan. Spread the cranberry filling over the batter. Top with the remaining 20% of the batter. Swirl it around and over the filling. Sprinkle the streusel crumbs over the batter. Bake for 40 minutes (it took me 65 minutes, probably because mine was thicker) or until a toothpick inserted in the center of the cake comes out clean. Remove from oven and cool for 30 minutes before serving (it will be crumbly if it is hot). Serves 12-16.