

Cranberry Buttermilk Breakfast Cake

Serves 9

Ingredients:

1/2 cup unsalted butter, room temperature
Zest from 1 orange
1 cup + 1 tablespoon sugar
1 large egg, room temperature
1 tsp. vanilla
2 cups flour
2 tsp. baking powder
1 tsp. kosher salt
2 cups fresh or frozen uncooked wild cranberries
1/2 cup buttermilk
Olive-oil cooking spray
1/2 cup sugar
1/2 cup water
1 Tablespoon cornstarch
1/2 cup fresh or frozen uncooked wild cranberries
1/2 Tablespoon butter



Procedure:

1. Cream butter with orange zest and 1 cup of the sugar until light and fluffy.
2. Add the egg and vanilla and beat until combined.
3. Toss the cranberries with 2 tablespoons of flour, then whisk together the remaining flour, baking powder and salt.
3. Add the flour mixture to the batter a little at a time, alternating with the buttermilk. Fold in the cranberries.
4. Grease a 9-inch square baking pan with cooking spray. Spread batter into pan. Sprinkle batter with remaining tablespoon of sugar.
6. Cover baking dish and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Uncover baking dish and transfer to oven and bake uncovered for 45 minutes. Check for doneness by touching the top gently or by inserting a toothpick. Let cool at least 15 minutes before serving.
11. While baking the cake, prepare glaze: mix together 1/2 cup sugar, water, cornstarch and 1/2 cup cranberries in a small saucepan. Cook over medium heat until mixture has thickened and cranberries are softened, about 10 minutes. Add butter and stir until butter is melted.

Recipe was modified from original source: Alexandra's Kitchen

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