

Cranberry Coffee Cake II

Trina Jones

St Timothy's - Hale Schools - Raleigh, NC - 1976

1 pound margarine
2 eggs
1 teaspoon baking powder
2 cups flour
1/2 pint sour cream
1 small can whole cranberry sauce
1 cup sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon almond extract
1 cup chopped nuts
(optional)
TOPPING
3/4 cup powdered sugar
1 tablespoon warm water
1/2 teaspoon almond extract.

Preheat the oven to 350 degrees.

Grease and flour a two-quart ring mold.

In a bowl, cream the margarine, sugar and eggs.

Add the baking powder, baking soda, flour, salt, sour cream, almond extract and cranberry sauce. Mix well.

Pour the batter into the prepared ring mold. Sprinkle with chopped nuts, if desired.

Bake for 40 to 45 minutes.

Make the topping: In a bowl, mix the powdered sugar, warm water and almond extract.

Remove the cake from the oven. Remove the cake from the pan 5 minutes after removing the cake from the oven.

Spoon the topping on the cake.

Per Serving (excluding unknown items): 5946 Calories; 426g Fat (63.7% calories from fat); 50g Protein; 496g Carbohydrate; 7g Dietary Fiber; 526mg Cholesterol; 7366mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 83 Fat; 19 1/2 Other Carbohydrates.