



CRANBERRY CRISSCROSS COFFEE CAKE

- 2 Cups Fresh Cranberries, Ground
- 1/3 Cup Ground Orange Peel
- 1/3 Cup Walnuts, Ground
- 3/4 Cup Packed Brown Sugar
- 1 Tablespoon Flour
- 1 1/2 Cups Sifted Enriched Flour
- 1 1/2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Cup Shortening
- 1/2 Cup Sugar
- 1 Egg
- 1 Teaspoon Vanilla
- 1/2 Cup Milk

DIRECTIONS

1. Combine cranberries, orange peel, walnuts, brown sugar and 1 tablespoon flour. Set aside.
2. Sift together flour, baking powder and salt.
3. Cream shortening and sugar.
4. Add egg and vanilla, beat well.
5. Alternately add milk and flour to creamed mixture, beginning and ending with dry ingredients.
6. Spread half the dough in a well greased and lightly floured 8x8 baking dish.
7. Spread half the cranberries mixture over the dough.
8. Top with remaining dough and decorate the top with the remaining cranberry mixture - crisscrossing it to form a check pattern.
9. Bake in a 350 degree oven for 45 to 50 minutes.