

Cranberry Buttermilk Breakfast Cake

Ingredients:

½ cup unsalted butter, room temperature
the zest from 1 orange
1 cup + 1 tablespoon sugar
1 egg, room temperature
1 tsp. vanilla
2 cups (256 g) flour
2 tsp. baking powder
1 tsp. kosher salt
2 cups fresh cranberries
½ cup buttermilk

Directions:

Preheat the oven to 350°F. Cream butter with orange zest and 1 cup of the sugar until light and fluffy.

Add the egg and vanilla and beat until combined. Meanwhile, toss the cranberries with 2 tablespoons of flour, then whisk together the remaining flour, baking powder and salt.

Add the flour mixture to the batter a little at a time, alternating with the buttermilk. Fold in the cranberries.

Grease a 9-inch square baking pan (or something similar) with butter or coat with non-stick spray. Spread batter into pan. Sprinkle batter with remaining tablespoon of sugar. Bake for 35 minutes, then check for doneness by touching the top gently or by inserting a toothpick. If necessary, return pan to oven, check every five minutes or so — it took my cake a little bit over 45 minutes to cook. (Note: Baking for as long as 50 minutes might be necessary, especially if you made the batter in advance.) Let cool at least 15 minutes before serving.

Source: www.alexandracooks.com