

# Cranberry Swirl Coffee Cake

Poetry & Pies

**prep time:** 15-20 minutes

**bake time:** 40-50 minutes

**total time:** 1 hour, 10 minutes

**servings:** 12-16



## Ingredients

### for the streusel topping

- 1 ½ cups (204g) all-purpose flour
- 1 cup (200g) packed brown sugar (light or dark will work)
- 1 ½ tablespoons (12g) [ground cinnamon](#)
- ½ cup (113g or 1 stick) salted butter, melted (add ⅛ teaspoon salt if using unsalted butter)

### for the cake

- 1 ½ cups (238g) all-purpose flour, spooned and leveled
- 1 ½ teaspoons (8g) baking powder
- ½ teaspoon (3g) salt
- 1 cup (244g) plain whole milk Greek Yogurt (can sub sour cream)\*
- 2 large eggs, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)
- 4 tablespoons (56g) avocado or vegetable oil
- 4 tablespoons (56g) melted unsalted butter
- ½ cup (100g) granulated sugar
- ½ cup (100g) packed brown sugar (light or dark will work)
- one batch [cranberry orange compote](#) (you may have some leftover)

## Instructions

1. Make the cranberry orange compote first, so it can cool before you are ready to use it. You can easily start on the coffee cake once it's done, as this should be enough cooling time. Or, you can make it up to a week in advance and store it in

the fridge. You may need to give it a good stir or add a splash of orange juice to make it more spreadable.

2. Preheat your oven to 350F/175C. Grease and flour an [8x8 square pan](#) or an [8" round pan](#) or spray with [baking spray](#). If it's prone to sticking, you can line it with [parchment](#) as well.
3. Make the crumb topping. In a medium bowl, whisk together the flour, sugar, and cinnamon spice. Add the butter and use your fingers or a fork to mix until crumbly and no dry flour remains. You want to make sure all of the flour is coated in butter, but don't let it become a paste.
4. Make the batter. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
5. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, and salt. Set aside.
6. In a large bowl (or using a stand mixer and paddle attachment), whisk the Greek yogurt together with the vanilla, eggs, and oil until well combined. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs).
7. Add the sugar and brown sugar to the wet ingredients and whisk for about 1 minute. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
8. Add the flour mixture and stir gently until fully combined. I try to mostly fold it in. *(If you're unsure what folding means, you basically run a rubber spatula along the edge an entire turn around the bowl the pull the spatula toward the middle once you've come fully around the bowl, "folding" the batter on the edge into the middle part.)* It may still have some lumps in it, but it shouldn't look separated, chunky, or dry in spots.
9. Pour about ½ of your batter into your prepared pan. Drop spoonfuls of the cranberry compote onto the batter, carefully spreading (or swirling) it. Avoid getting it all the way to the edge, as this can cause it to ooze out the sides when baking.

10. Pour the remaining batter on top. Crumble the streusel on top. You don't have to use all of it, but I like a healthy layer of crumble/streusel. Extras can easily be frozen and used on a future coffee cake.
11. Bake for 40-50 minutes, until golden on top and a toothpick inserted in the middle comes out with some moist crumbs. Check early so it doesn't over bake--you don't want the toothpick coming out completely clean. About halfway through, tent the pan loosely with foil. Let cool in pan at least 30 minutes before cutting and serving.

*Enjoy with your morning coffee!*

*Store leftovers in an airtight container or simply keep in the pan and cover well with plastic wrap or foil.*

*\*If your Greek yogurt is especially watery, drain off excess liquid before using.*