

Double Cranberry Crumb Cake

A moist crumb cake made with cranberry tea and with fresh cranberries sprinkled throughout

Yield:

20-24 servings

Ingredients:

3 tablespoons cranberry flavored black tea*

1 1/8 cups water

2 cups sugar

1 cup (2 sticks) butter, softened

4 eggs

1/2 cup oil

1/2 cup whole milk

1 tablespoon vanilla extract

1/8 teaspoon salt

3 1/2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

2 cups coarsely chopped fresh cranberries

Crumb Topping:

3/4 cup sugar

1/3 cup butter, softened

1/2 cup flour

1 teaspoon ground cinnamon

1/2 cup quick oats

2 tablespoons brewed tea leaves (see directions)

Instructions:

1. Heat water to just below boiling and pour over tea leaves. Steep for 3-4 minutes. Strain leaves from tea and set both aside.

2. In large mixing bowl, cream sugar, butter, and oil. Beat in eggs. Add milk, tea (which should be about 1 cup of liquid), and vanilla. Mix well.

3. Add salt, flour, baking soda, and baking powder, stirring after all have been added. Fold in chopped cranberries.

4. Pour batter into a greased 9 x 13 baking pan.

5. Make crumb topping by combining all topping ingredients in a medium-sized bowl. For the "brewed tea leaves", use some of the leaves that were used to make the tea for the batter. If topping isn't crumbly enough, chill for 5-10 minutes until mixture crumbles. Sprinkle over cake.

6. Bake at 350 degrees Fahrenheit for about 55-60 minutes or until cake tests done.

