

This cake tastes even better the next day and freezes well, great cake for a Sunday brunch or even after your evening dinner. Apples and cranberries together makes such great flavor.

Cranberry Apple Streusel Coffee Cake

Cake:

- 2 cups any kind of pancake and waffle mix
- 1/2 cup sugar
- 1 8-oz. sour cream
- 3/4 cup milk
- 1 egg, beaten
- 3/4 cup chopped cranberries
- 3/4 cup peeled, coarsely chopped apple

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Streusel:

- 1/2 cup chopped nuts
- 1/4 cup firmly packed brown sugar
- 1/2 tsp. cinnamon
- 2 tbsp. butter, softened

Glaze:

- 3/4 cup powdered sugar
- 1 tbsp. milk
- 1/2 tsp. vanilla

Heat the oven to 350 degrees. Grease 13 x 9 inch baking pan. Combine pancake mix and sugar. Add sour cream, milk, and egg; mix just until dry ingredients are moistened. Spread into; top with cranberries and apple. Sprinkle over fruit. Bake 30 to 35 minutes or until a toothpick inserted in the



The cranberry gets its name from Dutch and German settlers, who called it "crane berry." When the vines bloom in the late spring and the flowers' light pink petals twist back, they have a resemblance to the head and bill of a crane. Over time, the name was shortened to cranberry.

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Happy Thanksgiving Bouquet of Cookies



Try a new Thanksgiving dessert this year with a bouquet of cookies! It's decked out in fall colors and ready to eat. Features acorn, leaf, pilgrim hat, pumpkin, and of course, a turkey shaped cookie. Your recipients are bound to be thankful upon receiving this arrangement.

Price: \$ 29.00 - \$ 80.00

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center comes out clean. Combine glaze ingredients; drizzle over warm cake. Serve warm. (To reheat cooled cake, microwave each serving at high for about 20 seconds.)