



PREPARATION: **20** MINUTES

COOKING: **40** MINUTES

12 SERVINGS

CRANBERRY CRUMBLE COFFEE CAKE

Nutrient Analysis

PER SERVING:

1/12 of recipe

RENAL EXCHANGE:

2 Starch

Calories 205Kcal

Protein 5g

Carbohydrates 30g

Fibre 1g

Total Fat 8g

Saturated Fat 4g

Cholesterol 49mg

Sodium 126mg

Potassium 78mg

Phosphorus 61mg

INGREDIENTS

CAKE

2 eggs

**1/2 cup granulated sugar
(or Splenda®)**

**1/4 cup unsalted butter,
melted**

1 teaspoon vanilla

1/2 cup plain Greek yogurt

1/4 cup skim milk

1 1/2 cups all purpose flour

1 teaspoon baking soda

**1 teaspoon ground
cinnamon**

**1 1/2 cup cranberries,
fresh or frozen**

TOPPING

1/2 cup all purpose flour

1/2 teaspoon ground cinnamon

2 tablespoons butter, melted

2 tablespoons maple syrup

PREPARATION

- 1 Preheat conventional oven to 350°F. Line a 9×9 inch pan with parchment paper.
- 2 In a mixing bowl, prepare the wet ingredients. Whisk the eggs, sugar, butter, vanilla, yogurt, and milk together.
- 3 In another bowl, prepare the dry ingredients. Sift together the flour, baking soda, and cinnamon.
- 4 Add the dry ingredients to the wet ingredients and mix thoroughly.
- 5 Fold the berries into the cake batter.
- 6 In a separate bowl, mix the crumble topping ingredients.
- 7 Pour the cake batter into the cake pan. The cake batter should be quite thick. Top with crumble.
- 8 Bake for approximately 40 minutes or until the cake springs back when touched.