



## CRANBERRY CRUNCH COFFEE CAKE

- 1 box **TSG Summer Fruit Crisp Mix**
- ½ cup finely chopped toasted walnuts
- 6 Tbsp butter, melted
  
- 2 large eggs
- ¾ cup buttermilk
- 4 Tbsp butter, melted
- 1 pkg (14.1 oz) **TSG Classic Cinnamon Bread Mix**
- 2 cups fresh or frozen cranberries\*

1. Preheat oven to 350°F.
2. In a medium bowl, stir together both packets of TSG Summer Fruit Mix and the walnuts. Drizzle with 6 Tbsp melted butter and mix well. Set aside about 1 cup for top of batter.
3. Sprinkle remaining fruit crisp into the bottom of an 8-inch square glass baking dish and pat down evenly.
4. In the same bowl, whisk together eggs, buttermilk and 4 Tbsp melted butter.
5. In a large bowl, stir 1 cup of the cranberries into the dry TSG Cinnamon Bread Mix. Add buttermilk mixture and stir until moistened. Spread batter over fruit crisp in baking dish.
6. Top batter with remaining 1 cup cranberries and sprinkle with remaining fruit crisp mix.
7. Bake 55-60 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and cool at least 45 minutes before serving. Cut into squares with a sharp knife; use a narrow metal spatula to serve.

### **Makes 9 Servings**

\*Note: This coffee cake may be made with just 1 cup cranberries used in the batter, and not on the top.