



Very Berry Streusel Crunch Cake

Rich streusel cake dotted with blueberries and cranberries

Streusel Topping:

- 1/2 cup all-purpose flour
- 1/2 cup sliced almonds
- 1/4 cup granulated sugar
- 1/4 cup packed brown sugar
- 1/2 teaspoon (each) orange zest; lemon zest
- 1/4 teaspoon salt
- 1/4 cup unsalted butter, melted

Orange/Lemon Flavored Cake

- 1/4 cup cold unsalted butter, cubed
- 1 cup granulated sugar
- 1 teaspoon (each) lemon zest; orange zest
- 1 egg

1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 cup fresh blueberries, divided
1 cup dried cranberries, divided
1-3/4 cup all-purpose flour, divided
1 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/4 cup (each) lemon juice, orange juice
1/4 cup original almond milk

Lemon Drizzle:

1/2 cup confectioners' sugar
1 teaspoon lemon juice
1 Tablespoon water

Preheat oven to 350 degrees F. Spray 10-inch cast iron skillet with cooking spray. Set aside.

Prepare Streusel Topping: In a medium sized bowl, combine flour, almonds, granulated sugar, brown sugar, orange and lemon zest, and salt. Pour melted butter over mixture; stir to combine; place in refrigerator to chill until ready to use.

Prepare Orange/Lemon Flavored Cake: In mixing bowl, beat butter, sugar, lemon zest, and orange zest at medium speed; add egg, vanilla, and almond extract; beat until well combined.

In small bowl, toss 1/2 cup blueberries and 1/2 cup cranberries with 1 Tablespoon flour. Set aside.

In a small bowl, stir together remaining flour, baking powder, salt, and nutmeg. In a measuring cup, combine lemon juice, orange juice, and almond milk.

Mix at low speed, gradually add dry ingredients alternately with wet ingredients, starting with dry ingredients. Mix just until combined between each addition. Gently fold in reserved flour dusted blueberries and cranberries. Spoon batter evenly into prepared skillet. Sprinkle remaining blueberries and cranberries over the top of cake.

Remove Streusel topping from refrigerator; stir to break into small pieces; sprinkle over top of cake. Bake in preheated 350-degree F oven for 45 to 50 minutes or tests done with toothpick. Remove from oven; run knife around edges of skillet to loosen cake. Let cake cool in pan on wire rack for 45 minutes.

Prepare Glaze: Place confectioners' sugar in small bowl. stir lemon juice and water; slowly add liquid a little at a time, stirring to form a drizzle consistency. Drizzle over cooled cake.

Serve cake in slices as coffee cake or dessert Yield: 8 to 10 slices

Cook's Note: You can use all blueberries or substitute your favorite fruit add-in. The orange lemon juices give the cake a fresh citrus flavor.

Recipe Inspired by: Southern Cast Iron booklet, May/June 2019

About the Recipe: This rich cake batter is topped with fruit and covered with streusel. As it bakes, the cake batter will rise up around the fruit and the streusel will crinkle slightly. Serve it for breakfast like a coffee cake or later for dessert.