

Moist Cranberry Coffee Cake

Preparation Time: 25 minutes, Cooking Time: 45-50 minutes

Moist Cranberry Coffee Cake has a sweet cranberry filling and a sprinkling of allspice, brown sugar, and oats—ingredients you probably have on hand.

½ cup reduced-calorie stick margarine, softened

⅔ cup sugar

1 egg

1 teaspoon vanilla extract

1 ¼ cups all-purpose flour

2 teaspoons baking powder

¼ cup skim milk

2 egg whites

Vegetable cooking spray

1 cup jellied whole berry cranberry sauce

3 tablespoons sugar

2 tablespoons regular oats, uncooked

1 tablespoon brown sugar

¾ teaspoon ground allspice

1 Beat margarine at medium speed of an electric mixer until creamy; gradually add $\frac{2}{3}$ cup sugar, beating well. Add egg and vanilla; beat well.

2 Combine flour and baking powder; add to butter mixture alternately with milk, beginning and ending with flour mixture. Mix after each addition.

3 Beat egg whites at high speed of an electric mixer until stiff peaks form. Gently fold egg whites into batter. Spoon half of batter into an 8-inch square pan coated with cooking spray.

4 Combine cranberry sauce and 3 tablespoons sugar; spoon over batter. Spoon remaining batter over cranberry mixture.

5 Combine oats, brown sugar, and allspice. Sprinkle oat mixture evenly over batter. Bake at 350° for 45 to 50 minutes or until a wooden pick inserted in center comes out clean. Let cool in pan on a wire rack 10 minutes. Serve warm. Yield: 9 servings.

Nutritional content per serving: Calories 264
Fat 7.5g (Sat Fat 0.2g) Carbohydrate 47.3g Fiber 0.8g
Protein 3.8g Cholesterol 25mg Sodium 130mg

Happy Holidays!



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