



# The Micheff Sisters

“Happy Holidays” (2013)

## Christmas Cranberry Cake

### INGREDIENTS:

2 cups all-purpose flour  
1 cup sugar  
4 teaspoons baking powder  
1 teaspoon salt  
3 tablespoons cornstarch  
2 tablespoons water  
1 cup Silk original almond milk  
¼ cup canola oil  
1 teaspoon almond extract

### Topping:

¾ cup flour  
6 tablespoons margarine  
3 cups fresh cranberries  
¾ cup sugar

### Glaze:

½ cup powdered sugar, sifted  
2 teaspoons almond milk  
1 teaspoon vanilla extract



### DIRECTIONS:

In a large bowl, combine the flour, sugar, baking powder, salt, and cornstarch. In a separate bowl, combine the water, milk, oil and extract; stir into dry ingredients. Spray a 9-inch spring form pan with non-stick cooking spray. Pour batter into prepared pan.

For topping, combine flour and sugar in a small bowl; cut in the butter until crumbly. Add cranberries. Sprinkle topping over cake. Bake at 375° for 50-60 minutes or until edges begin to pull away from sides of pan.

To prepare glaze, combine all ingredients and mix well. Drizzle over the top of cooled cake.

Yields: 1, 9-inch cake

*Brenda Walsh*