

cranberry BREAKFAST cake



1 package 1-2-3 Gluten Free®
Yummy Yellow Cake Mix
1 cup unsalted butter or unsalted
margarine, room temperature
2 cups sugar
6 large eggs, room temperature
 $\frac{2}{3}$ cup buttermilk
1 Tbsp. pure vanilla extract
3 cups fresh cranberries
Zest of 2 oranges (optional)

TOPPING

4 Tbsp. unsalted butter, softened
2 Tbsp. water
 $\frac{1}{2}$ cup rice flour
1 cup light brown sugar
 $\frac{1}{2}$ cup sugar
 $\frac{1}{8}$ tsp. salt

- ① Preheat oven to 350° F. Generously spray 9" x 13" pan with non-stick spray.
- ② Place butter and sugar in bowl of mixer with paddle attachment. Beat well until light and fluffy. Add eggs and vanilla and beat well.
- ③ Add Cake Mix and buttermilk to bowl. Mix until smooth. Scrape sides and bottom of mixing bowl with spatula. Mix again until light and fluffy (approximately 3 minutes).
- ④ Gently fold in cranberries by hand. Then, pour mixture into prepared pan. Bake for 20 minutes.
- ⑤ While cake is in oven, prepare topping. Place all topping ingredients except the water in bowl and, using your fingers, mix together and rub the butter into the mixture. Add up to 2 Tbsp. water until mixture is well blended and sticking together.
- ⑥ After cake has been in oven for 20 minutes, carefully remove the cake from the oven. Cover the surface of the cake with dollops of the topping. Then, return the cake to oven and bake for an additional 30-35 minutes (approximately), until the topping spreads and becomes crunchy and a toothpick inserted in center comes out clean.
- ⑦ Remove the cake from the oven and serve warm.

