

ORANGE CRANBERRY STREUSEL COFFEE CAKE

CAKE

- 5 cups Water, cool, approximately 72°F
- 6 Tbsp Orange zest, grated
- 1.5 lb box Gold Medal Cinnamon Streusel Coffee Cake Mix
- 3 1/2 cups Cranberry sauce, jellied
- 2 1/2 cups Gold Medal™ Cinnamon Streusel Coffee Cake Topping Mix

POWDERED SUGAR GLAZE

- 3 1/2 cups sugar powdered
- 2 oz corn syrup
- 4 Tbsp water hot (approx. 120°F)
- 1/2 tsp Vanilla

CAKE

1. Pour water and orange zest into mixer bowl.
2. Add coffee cake mix. Mix using paddle attachment on low speed 2 minutes. Stop mixer, scrape bowl and paddle.
3. Mix on low speed 1 minute until batter is smooth.
4. Deposit batter into greased and floured or greased and paper lined full sheet pan. Spread batter evenly.
5. Place cranberry sauce in bowl, and beat with whisk until smooth. Place in piping bag.
6. Pipe cranberry sauce over batter in strips.
7. Sprinkle 1 lb topping mix evenly over batter.
8. Bake in a convection oven 325°F 18-23 minutes or a standard oven 375°F 30-35 minutes. When baked in a convection oven, rotate pan after 9 minutes of baking.

POWDERED SUGAR GLAZE

9. Combine all ingredients in mixing bowl.
10. Blend using wire whip.
11. Drizzle over cooled, baked cake.

ADDITIONAL INFORMATION

Ingredients

[• 1 5 lb box Gold Medal Cinnamon Streusel Coffee Cake Mix](#), [• 2 1/2 cups Gold Medal™ Cinnamon Streusel Coffee Cake Topping Mix](#), [• 2 oz corn syrup](#)• [4 Tbsp water hot \(approx. 120°F\)](#), [• 3 1/2 cups Cranberry sauce, jellied](#), [• 3 1/2 cups sugar powdered](#), [• 5 cups Water, cool, approximately 72°F](#), [• 6 Tbsp Orange zest, grated](#), [1/2 tsp Vanilla](#), [CAKE](#), [POWERED SUGAR GLAZE](#)

Course

[Breakfast](#), [Brunch](#), [Desserts](#)

Cuisine

[American](#), [Seasonal Fall](#)

Category

[Cakes](#)

Serving Size

64