

Cranberry coffee cake

Ingredients

250g (9oz) cream cheese (softened)
250g (9oz) butter
335g (12oz) granulated sugar
4 eggs
420g (15oz) **Pure** gluten-free blended flour*
1 ½ tsp gluten-free baking powder
¼ tsp nutmeg
2 ½ tsp **Pure** Xanthan gum *
280g (10oz) cranberries

* Denotes item available from Innovative Solutions on prescription

Preparation method

1. Preheat oven to 180°C/350°F/gas 4.
2. Beat together the cream cheese and butter. Once blended add the sugar and mix thoroughly.
3. Add the eggs and mix well.
4. In a separate bowl combine the **Pure** blended flour, baking powder, nutmeg and Xanthan and mix well.
5. Add the flour mixture to the wet ingredients and stir thoroughly before adding the cranberries.
6. Pour into a greased 9" cake tin and bake until golden.
7. Leave to cool in the tin for a few minutes and then turn out onto a wire rack. When cool dust with gluten-free icing sugar.



15-20 minutes

Preparation time

55-60 minutes

Cooking time

Serves 10-12

By: Innovative

This recipe makes a delicious cake for slicing and sharing.

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