



## **Cranberry Sour Cream Coffee Cake *with barley flour***

### Topping:

1/2 cup brown sugar

1/2 teaspoon cinnamon

1/2 cup chopped nuts

3 Tablespoons softened butter or margarine

Thoroughly combine all topping ingredients

### Cake:

1 1/2 sticks butter or margarine

1 1/2 cups sour cream

1 1/2 cups sugar

1/2 teaspoon almond extract

3 eggs

1 can whole cranberries (16oz.) drained or 1-

3 cups **barley** flour

jar orange cranberry sauce/relish

1/4 teaspoon salt

1 teaspoon baking soda

1 teaspoon baking powder

Heat oven to 350 degrees

Cream butter/margarine, add sugar, and eggs beating after each. Combine flour, salt, baking soda, and baking powder together. Combine sour cream & flavoring, add alternately with dry ingredients to the creamed mixture. Spread topping in bottom of 10" bundt pan. Spread 1/2 batter in pan over topping, spread cranberries over batter in pan then pour in remaining batter. Bake at 350 degrees for about 1 hour, or until cake taster comes out clean.