



**WILLOW
VALLEY**
COMMUNITIES



Chef Josh Manny's Holiday Cranberry Cake

Ingredients (Cake Batter):

All-purpose flour	1 cup
Sugar	3/4 cup
Baking powder	3/4 tsp.
Baking soda	1/4 tsp.
Kosher salt	
Egg yolks	3
Butter, diced and cold	8 tbsp.
Sour cream	5 oz.
Vanilla	1 tsp.

Ingredients (Cranberry Filling):

Fresh cranberries	10 oz.
Sugar	2 oz.
Cornstarch	2 tbsp.
Cinnamon	1/2 tsp.
Squeeze of half a lime	
Pinch of salt	

Ingredients (Topping):

All-purpose flour	1/2 cup
Rolled oats	1/2 cup
Brown sugar	1/2 cup
Butter, diced and cold	8 tbsp.

Directions

1. Preheat oven to 350 degrees.
2. Combine flour, sugar, baking powder, baking soda, salt and butter. Beat on medium speed until combined and the butter begins to break up into pea sized bits.
3. In a separate bowl, whisk together egg yolks, sour cream and vanilla. On low speed, pour egg yolk mixture into flour mixture.
4. Continue to mix on medium speed for about one minute or until just combined (*there will be small chunks of butter*).
5. Grease (with cold butter) and flour a 9-inch spring form pan (you may also use a deep pie pan). Place batter in to greased and floured pan.
6. For the cranberry filling, simply combine all ingredients and sprinkle over the cake batter evenly.
7. For the topping, mix flour, rolled oats and brown sugar until incorporated. With your hands, add in the cold diced butter.
8. Crumble and break up butter until the chunks are slightly smaller than peas. Evenly sprinkle over cranberries.
9. Bake on the middle rack of your oven until a toothpick comes out clean. If you have a conventional oven this should take about an hour. If you have a convection setting, it will take about 45 minutes.
10. Once a toothpick comes clean, allow to cool for 20 minutes. Gently slide a knife around the edge of the cake pan to release the cake from the sides. Remove the ring from your cake pan. Slice and eat!

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