

Cranberry Sauce Coffee Cake by Tracey Eustace

As featured in the ***Now... We're Cooking at NHH!*** Cookbook *

Cake:

2 cups Bisquick	½ cup brown sugar
2 Tbsp sugar	½ tsp cinnamon
2/3 cup milk	1 egg
2/3 cup cranberry sauce	

Glaze:

1 cup icing sugar	2 Tbsp milk
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Topping:

½ cup chopped walnuts	¼ tsp vanilla extract
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In large bowl, mix Bisquick, sugar, milk and egg. Pour into greased 8 inch pan. Drop cranberry sauce by spoonfuls over batter.

Combine topping ingredients and sprinkle over batter. Bake at 400 degrees for 20 minutes. Cool.

In a small bowl, combine glaze ingredients; drizzle over top of coffee cake.

* Cookbooks available from the NHH Foundation Office