

# New Festive Dessert Combines Favorite Holiday Flavors

(NAPSA)—The holidays are full of times spent with friends and family and nothing brings the two together like a sweet finish to a special meal. After this year's traditional holiday dinner, make mouths water with Browned Butter Orange Cranberry Crumb Cake—its classic ingredients capture the traditional tastes of the season.

"I love this recipe because it's a delicious combo of my favorite holiday flavors—tart cranberries, sweet sugar, cinnamon and nutty browned butter," says Karen Barker, James Beard award-winning chef and pastry chef/proprietor at the Magnolia Grill in Durham, N.C.

Dairy Management Inc. (DMI) on behalf of the American Butter Institute (ABI), partnered with Barker to create a new seasonal treat that can easily be incorporated into any family's food traditions. By combining the great taste of natural butter with classic holiday ingredients, cooks can make a festive dessert that's sure to become the newest family favorite.

"Real butter is a key ingredient in all my desserts, but especially so in my holiday cooking," said Barker. "Nothing can beat the flavor boost butter adds to my recipes."

For delicious variations, try these simple tips:

**Sidestep Stress:** Cut back on holiday hustle and bustle by making this dessert ahead of time and freezing it. Come meal time, defrost the cake and warm it in the oven on the lowest setting prior to serving.

**Double Duty:** Crumb cake leftovers are great as an encore appearance at the next day's breakfast. Warm it up in the microwave and top with a dollop of butter.

**A Family Affair:** Kids love helping to cook and this dessert is simple enough for even the smallest to assist. Make it a tradition to cook this cake together and then



have the little ones serve it at the kiddie table!

Hungry for more delicious holiday desserts? Visit [www.butterisbest.com](http://www.butterisbest.com) to find an array of sweet treats and meal ideas for all your special occasions.

## BROWNED BUTTER ORANGE CRANBERRY CRUMB CAKE

*Developed by Karen Barker on behalf of the American Butter Institute*

Makes: 20 pieces

Prep Time: 1 hour

Cook Time: 50 minutes

### Ingredients:

#### Crumb topping:

- 1¾ cup flour
- ¾ cup brown sugar
- 1 teaspoon cinnamon
- ¼ teaspoon kosher salt
- 5 ounces (10 tablespoons) butter

#### Cake:

- 1½ cups flour
- ½ cup + 2 tablespoons sugar
- 2¼ teaspoon baking powder
- ¼ teaspoons kosher salt
- ¼ teaspoon cinnamon
- grated zest of two oranges
- 1 ounce (2 tablespoons) butter
- 1 large egg
- ½ cup milk
- 2 tablespoons orange juice
- 1½ teaspoons vanilla extract
- 1½ cups cranberries (fresh, or if frozen, defrost and drain)

### Crumb topping

Combine flour, brown sugar, cinnamon and salt in mixing bowl. Stir to blend well. Reserve.

In a small sauté pan, melt butter over medium heat. Continue cooking until the butter foams and starts to turn a light brown. It will smell "nutty." At this point, remove from heat and cool slightly.

Stir browned butter into the reserved dry ingredients to form the large, crumblike topping. Reserve.

### Cake

Preheat oven to 350 degrees Fahrenheit. Butter and flour a 9x9 square baking pan, knocking out the excess flour. Reserve.

Combine the flour, sugar, baking powder, salt, cinnamon and orange zest in a mixing bowl. Reserve.

In a small sauté pan, melt the butter over medium heat and continue cooking until the butter foams, starts to turn a light brown and smells "nutty." At this point, remove from the heat and cool slightly. Reserve.

Combine the egg, milk, orange juice and vanilla in a separate mixing bowl and whisk to blend.

Stir the egg mixture into the reserved dry ingredients. Add the cooled browned butter and mix just to blend ingredients. Spread this batter into the prepared pan—it will be a small amount of batter. Distribute the cranberries over the batter, pressing them into the batter slightly.

Sprinkle the reserved prepared crumb mixture over the cake, pressing down slightly. This is a very generous amount of crumbs.

Bake for approximately 50 minutes until the crumbs are lightly golden and the cake tests done. Cool completely in the pan.