



Streusel cakes are something special

Making bread for Christmas giving is a gift from the heart, something made by hand in a spirit of holiday joy. Here's a recipe that's perfect for homemade gift baskets.

Cranberry Streusel Cakes are fast and easy to make with instant yeast, a highly active, vigorous yeast that speeds dough rising time. Simply mix the yeast directly into the flour and other dry ingredients and stir in hotter liquids, 125-130 degrees F (50-55 degrees C). There is no need to dissolve the yeast first.

CRANBERRY STREUSEL CAKES
 2 cups (500 mL) all-purpose flour
 1 envelope instant yeast
 1 cup (250 mL) quick-cooking rolled oats
 1/4 cup (50 mL) firmly packed brown sugar
 1/2 tsp. (2 mL) salt
 Grated rind of 1 orange
 1/2 cup (125 mL) water
 2 tbsp. (30 mL) margarine
 1 cup (250 mL) sour cream
 2 eggs
 1 cup (250 mL) whole berry cranberry sauce

Streusel Topping
 1/4 cup (50 mL) firmly packed brown sugar
 1/4 cup (50 mL) all-purpose flour
 1/2 cup (125 mL) quick-cooking rolled oats
 1 tsp. (5 mL) cinnamon

1/4 cup (50 mL) margarine
 Mix together streusel ingredients, set aside.

Set aside 1 cup (250 mL) all-purpose flour from total amount.

Mix remaining flour, quick-rise instant yeast, rolled oats, sugar, salt and grated orange rind in a large bowl.

Heat water, margarine and sour cream until hot to touch, 125-130 degrees F (50-55 degrees C).

Stir hot liquids into dry ingredients, then mix in eggs.

Beat for 2 minutes at medium speed of electric mixer. Using wooden spoon, beat in remaining 1 cup (250 mL) of all-purpose flour.

Preheat oven to 200 degrees F (100 degrees C) for 2 minutes, then turn off oven.

Drop dough by spoonfuls into 16 well-greased muffin tins, dividing batter evenly. Top with 1 tbsp. (15 mL) cranberry sauce and sprinkle with streusel topping.

Place muffin tins in warmed oven and let rise 20 to 25 minutes. Remove pans from the oven and heat oven to 375 degrees F (190 degrees C).

Bake for 25 minutes, or until lightly browned. Cool 5 minutes; then run a knife around muffin tins and remove cranberry cakes and cool completely on wire rack.

Makes 16 individual cakes.

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