



## CRANBERRY CRUMBLE COFFEE CAKE

- 1 pkg **TSG Summer Fruit Crisp Mix**
- ¼ cup diced toasted pecans
- 6 Tbsp butter, melted
- 1 pkg **TSG Apple Cake Mix**
- 2 cups fresh cranberries (about 8 oz)
- 3 large eggs, beaten

1. Preheat oven to 350°F.
2. In a medium bowl, stir together both packets of TSG Summer Fruit Mix and pecans. Drizzle with butter and mix well. Set aside 2/3 cup for top of batter.
3. Sprinkle remaining Summer Fruit Crisp in bottom of an 8-inch square glass baking dish and pat down evenly.
4. In same bowl, stir together Apple Cake Mix and cranberries. Stir in beaten eggs. Spread over Summer Fruit Crisp in baking dish. Batter is very thick.
5. Top batter with remaining 1 cup cranberries and sprinkle with remaining Summer Fruit Crisp mix.
6. Bake 50 to 60 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and cool before serving. Cut into squares with a sharp knife, use a narrow metal spatula to serve.

Makes 9 Servings