

Cranberry Crumble Coffee Cake

1 cup almonds – chopped fine (divided into 2, 1/4 cup portions)	1/4 teaspoon salt
1 cup sugar	1 cup sour cream
1/2 cup butter -- softened	1 cup cranberry sauce, whole berry
1 teaspoon vanilla	1/4 cup flour
2 eggs	1/4 cup sugar
2 cups flour	1/4 teaspoon vanilla
1 1/4 teaspoons baking powder	2 tablespoons butter
1/2 teaspoon baking soda	

Sprinkle 1/4 cup almonds in greased 9" spring form pan. Cream 1/2 cup butter and 1 cup sugar. Beat in eggs and vanilla. Combine 2 cups flour, baking powder, baking soda and salt. Add alternately with sour cream. Spread 3 cups batter in prepared pan, Spread with cranberry sauce and top with remaining batter. Combine remaining ingredients including the second 1/4 cup of almonds, cutting in the butter to make crumbly. Sprinkle over batter. Bake at 350 degrees about 60 minutes until pick comes out clean. Cool in pan on rack 15 minutes. Remove pan sides. Serve warm or cool.

NOTE: You can use 1 cup of pie filling instead of cranberries; Cherry and blueberry are good.