**Apple Cranberry Coffee Cake**

*Topping*

250 mL apples, peeled and thinly sliced (approximately 1 apple)

30 mL brown sugar, packed

7 mL lemon juice

1.5 mL cinnamon

40 mL dried cranberries

*Cake*

125 mL flour

1 mL baking soda

0.5 mL salt

15 mL margarine, softened

40 mL sugar

1 egg

2 mL vanilla

60 mL plain yogurt

1. Preheat oven to 350 F. Spray a loaf pan with cooking spray.
2. Topping: combine all ingredients in a small pot. Cook over medium heat, stirring often, about 5 minutes or until apples are tender-crisp. Drain. Set apple mixture aside.
3. Cake: in a small bowl, combine flour, baking soda and salt.
4. In a separate medium bowl, cream sugar and margarine, beating smooth.
5. Add egg and vanilla. Beat well.
6. Add flour mixture and yogurt alternately, mixing lightly after each addition (flour, yogurt, flour).
7. Spread batter evenly in greased loaf pan. Arrange apple mixture on top.
8. Bake for 20-25 minutes or until cake starts to pull away from sides of pan.
9. Cool in pan for about 10 minutes then remove to serving plate.