

Cranberry Orange Bundt Cake

INGREDIENTS

- 300 gr flour (2 1/2 cups sifted flour)
- 250 gr powdered sugar (2 1/4 cups)
- 4 extra large eggs
- 180 gr Greek yogurt, vanilla or plain (6oz)
- 120 gr vegetable oil (1/2 cup)
- 2 tsp baking powder
- Pinch of salt
- 1 tsp Orange extract
- Zest from 1 orange
- 8 Oz fresh cranberries, washed and completely dried
- For glaze:
- 1 cup powdered sugar
- Orange juice, as needed
- An additional 12 fresh cranberries (for decoration, see tips)

DIRECTIONS

- Preheat oven to 350F.
- Prepare your favorite Bundt cake pan by generously greasing and flouring the interior. You can also use baking spray if you wish.
- Combine sifted flour, baking powder and salt and set aside.
- Beat eggs, powder sugar, oil and yogurt together until well-blended.
- Add orange extract and zest while continuing to mix.
- Next, add the flour mixture, a little at a time while beating on low speed.
- Batter should be pale and foamy.
- Add the cranberries and stir them into the batter gently with a spatula.
- Carefully pour batter into the prepared pan, making sure that it's evenly spread.

NONNA'S TIPS ON PAGE 2



DIRECTIONS (CONT.)

- Bake in hot oven for 45 to 50 minutes or until top is golden and cake tester stick comes out clean.
- Remove cake from oven and allow to cool for 5 minutes.
- Turn cake upside down onto a serving plate and allow it to completely cool.
- Meanwhile, wash extra 12 cranberries, and while they are still wet, roll them in sugar.
- Set aside.
- When cake has cooled, mix the powdered sugar and enough orange juice to make a smooth glaze.
- Drizzle over top of cake.
- Carefully decorate the top of cake with the sugared cranberries.
- Slice and serve.

Cranberry Orange Bundt continued...

NONNA'S TIPS

- There's a more professional way to sugar coat cranberries (or any berry) but it's complicated. I found that this shortcut works just as well for the intended purpose.
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- Use either extra large or jumbo eggs for this recipe. I find that egg sizes at supermarket are shrinking so I don't use large eggs anymore because, to me, they look more like medium size.
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- Use an organic orange for the zest in this recipe. If you can't find one, brush your orange very well with baking powder. Rinse and dry well before zesting.