

CRANBERRY ORANGE CAKE

Ingredients:

1 1/2 cups flour

2 teaspoons
baking powder

1/4 teaspoon
salt

1 cup sour cream

1 cup sugar

3 large eggs

zest of one
orange – about 1 tablespoon

juice of an
orange

1/2 cup butter

2 tablespoons
sugar

1 1/2 cups fresh
cranberries

For the Icing:

1 cup powdered
sugar

2 – 3 tablespoons water, milk or orange juice

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Instructions:

Preheat oven to 350 degrees.

Spray a bundt pan with cooking spray.

Sprinkle the 2 tablespoons of sugar on the bottom of the pan.

Sprinkle 1/4 cup of the cranberries on the bottom of the pan. Set aside.

Cream together butter and sugar until sugar turn a lemon color, about 4 – 5 minutes.

Add eggs one at a time and mix in until incorporated. Add the orange juice and zest. Add the sour cream.

When incorporated add the flour, salt and baking powder.

When this is all mixed together stir in the remaining 1 1/4 cups cranberries.

Bake for 50 – 55 minutes until a tester comes out clean.

Let pan set for 5 minutes after you take the cake out of the oven. Turn over cake unto a wire rack to cool.

Mix up your glaze ingredients and spread on top and sides of cake.

Enjoy.