

# CRANBERRY ORANGE CAKE

## CRANBERRY ORANGE CAKE

If you've never tried the cranberry and orange combination before, now is the time to get started. This cake has everything to please lovers of sour / sweet. A soft and soft dough truffled with cranberries and orange zest, all well soaked in a simple orange syrup, and also covered with an orange glaze. It'll give you a big cake that you can eat until you're tired of it, and then slice the leftovers and make the best French toast in the world.

### \* **Ingredients :**

- ☞ 1 1/2 cups all-purpose flour
- ☞ 2 teaspoons of baking powder
- ☞ 1/2 teaspoon of salt
- ☞ 1 cup of plain yogurt or sour cream
- ☞ 1 cup of sugar
- ☞ 3 large eggs
- ☞ Zest of a large orange, finely grated
- ☞ 1 teaspoon of pure vanilla extract
- ☞ 1/2 cup vegetable oil
- ☞ 2 cups of fresh cranberries

### Orange syrup

- ☞ 1/3 cup of freshly squeezed orange juice
- ☞ 2 tablespoons of sugar

### Orange icing

- ☞ 1 cup powdered sugar (icing sugar) – more or less
- ☞ 2 tablespoons of freshly squeezed orange juice

**For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

**\* Directions :**

– Preheat the oven to 350. Butter the bottom and sides of a chimney cake pan, then flour and shake to remove the excess. Reserve.

– Cranberry and orange cake

– In a bowl, mix together the flour, baking powder and salt. Reserve.

– In a large bowl, whisk together the yogurt, sugar, eggs, orange zest, vanilla and oil. add the dry ingredients, mix with a wooden spoon.

– In another bowl, mix the cranberries with a spoonful of flour, and stir to flour the fruit. Gently add to the dough with a wooden spoon.

– Pour the dough into the prepared mold and bake for 50-55 minutes, or until the cake is cooked, and a knife inserted in its center comes out sufficiently dry. Let cool for 10 minutes in the mold, then delicately unmold by turning over onto a plate.

**\* Prepare the orange syrup :**

– Combine orange juice and sugar in a small saucepan and heat over medium heat until the sugar is dissolved in the liquid. Continue cooking for 3 minutes, stirring a little, then remove from heat.

– prod holes in the top & sides of the cake using a toothpick. Then brush the cake with the hot syrup in several stages, until all the liquid is absorbed.

– Let cool for 2 hours before icing.

**\* Orange icing:**

– Combine the powdered sugar and orange juice together in a bowl and stir with a whisk. Add more or less orange juice or sugar to obtain the desired quantity and consistency. The frosting should be thick, but flow slowly when poured over the cake.

– Pour the icing on the cake and let it run inside and out for a nice effect. Leave to set, then enjoy.

ENJOY !!