

CRANBERRY ORANGE CAKE

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We love how elegant yet easy this Cranberry Orange Cake is! This is one of my favorite cakes, and once you learn how to make a cake from scratch, you might skip the box mixes forever!

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Nine times out of ten, my grocery cart looks like I'm preparing for a real life version of Candy Land (but really, can that be a thing? Because I think I would dominate at that game).

I tend to go a little overboard when shopping for blog related products, as in, instead of purchasing one bag of chocolate chips or some sort of Christmas candy, I end up buying about twelve.

It always makes checking out a real party, because it's never

awkward at all when the cashier has to scan 12 boxes of chocolate, 8 cans of evaporated milk, 5 bags of sugar, 3 bags of cranberries, and a partridge in a pear tree.

Easy Banana Coconut Cream Pie

At least during this time of the year, I can blame it on Christmas, because who is going to dispute anything that has to do with spreading a little Christmas cheer?

And this cranberry orange cake spreads a lot of Christmas cheer.

Scout's honor.

This easy cranberry orange cake is the perfect Christmas dessert! Loaded with cranberries and sweet orange flavor, this cake recipe is quickly becoming my favorite!

I'm a big baker year around (big surprise, I know), but during Christmas, my whole family gets involved. We love to turn up the Christmas music, pull out the flour (Bob's Red Mill, of course!), and get our bake on.

This year involved my sweet niece, though she was more interested in her toes than the baking process.

#babyproblems

Though in a few years, I have this feeling she'll be just as interested in cake as we all are. Between her auntie and her mommy and their frequent cupcake runs, she'll have no choice in the matter. Perhaps at Christmas, this cranberry orange cake will be her first introduction to cake??

(And also an introduction to German Chocolate Pecan Pie, Apple Butter Pumpkin Pie, and this No Bake Cranberry Orange Cream Pie...)

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homemade cranberry orange cake recipe is a family favorite! Plus, this is topped with an orange cream cheese frosting that is rich, creamy, and ultra-delish!

Tips and Tricks on how to make a Cranberry Orange Cake from scratch:

This might seem like an obvious statement, but I'm going to say it anyway: Read all the instructions from start to finish before you do anything else. This will help familiarize you with the recipe and help you from skipping a step or making a mistake.

Sift all dry ingredients. This used to be a step I'd like to skip because I didn't really think it mattered all that much. Guys, I was wrong. Sifting the dry ingredients ensures the cake is light, fluffy, and tender. If you don't sift, the cake can be very heavy and dense.

I like a nice thin layer of frosting on my cakes and in-between the cake layers; however, feel free to double the recipe if you like a thick layer of frosting.

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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

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.

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