

Orange Cranberry Bundt Cake Recipe

<https://moneysmartfamily.com/money-saving-tips/dessert-recipes-family-favorites/#orange>



Annette had a bunch of cranberries that were purchased on sale and wanted to find a recipe for a cranberry orange cake. She reviewed several Bundt cake recipes, but didn't find any for a cranberry orange cake . . . so created one herself. This cake is so moist, light and delicious that we served it to some friends and half of it disappeared that night. And the next day . . . the rest of it disappeared as we walked by the cake and just kept snitching little slices of delicious goodness.

Ingredients:

- 4 large Eggs
- 2 Cups Sugar
- ¾ Cup Vegetable Oil
- 1 – 1 ½ Cups chopped fresh Cranberries
- ¾ cup Sour Cream or Plain Vanilla Yogurt
- 1 tsp Orange Extract
- 1 Tbsp Orange Zest or extra tsp extract
- 3 cups flour (2 white and 1 wheat)
- 1 tsp Baking Powder
- 1 tsp Baking Soda
- 1 tsp Salt
- ¾ cup Orange Juice

Glaze Ingredients:

- 2 Cups Powdered Sugar
- 2-3 Tbs Orange Juice
- ¼ Tsp Orange Extract

Directions:

Preheat oven to 350 degrees and grease bundt pan. Beat eggs in mixer. Add sugar and then oil. Next, add finely chopped cranberries and sour cream or yogurt. Following this, add orange extract and orange zest. Combine flour, baking powder, baking soda, and salt together. Scoop flour mixture into mixer slowly. Finally, add the orange juice. Dump into greased bundt pan and cook for 50-60 minutes. The cake is done when toothpick comes out clean.

To make glaze, whisk together powdered sugar and orange juice a tablespoon at a time, until thick and smooth. Pour on the cake.