

# Cranberry-Orange Bundt Cake

(Takes a while to prepare, but worth it!) – contains nuts

Submitted by Tulli Kerstetter

Ingredients (all at room temperature):

¾ c. butter	2-2/3 c. sifted flour
1 c. sugar	1 tsp. baking powder
4 eggs	1 tsp. baking soda
1 tsp. vanilla	¼ tsp. salt
¼ tsp. orange extract	
1 c. + 2 T. plain yogurt or sour cream	

½ c. dried cranberries  
4 T. orange juice  
2 T. finely grated orange peel (zest)  
2 T. packed brown sugar  
½ c. chopped pecans

Glaze:

1 T. orange marmalade  
2 tsp. orange juice  
¼ c. confectioner's sugar, sifted

1. Position oven rack in lower third of oven, preheat to 335
- F. Grease well and flour Bundt pan (do not use oil).
2. Combine cranberries and orange juice and simmer over low heat until juice nearly evaporated. Cool, chop fine.
3. Combine cranberries, orange zest, brown sugar, pecans and stir to mix. Set aside.
4. Sift together flour, baking powder, soda, salt.
5. Beat butter on medium speed until creamy. Add sugar and beat until light and fluffy, 3-5 min. Add eggs one at a time, beating well after each addition. Add vanilla and orange extracts.
6. At low speed, fold in dry ingredients to batter in thirds, alternating w/ yogurt until mixed.
7. Spread 1/3 of batter into Bundt pan, top w/ half of cranberry/pecan mixture, repeat. Spread remaining batter on top carefully w/ back of large spatula.
8. Bake until cake springs back when touched and pulls away from pan, about 60 min.
9. Turn cake out onto rack over waxed paper.
10. In saucepan over low heat, melt marmalade w/ 1 T. orange juice, stir in confectioner's sugar until smooth. Brush over cake as a glaze. Cool before serving.

