

Orange Cranberry Bundt Cake

3/4 cup or 200 grams butter/margarine, very very soft
1 1/2 cups or 300 grams white sugar
4 large eggs
1/2 cup or 120 grams milk/soy milk
1/4-1/2 teaspoon almond extract
1/2 cup or 120 grams orange juice
Grated peel/zest of 1 large orange
3 cups or 375 grams flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups frozen (approximately 220 grams) cranberries, do not defrost
1-2 tablespoon flour for flouring cranberries
spray oil and additional flour (or Baker's Joy type spray) for pan
powdered/icing sugar for garnish (optional)

Directions:

Preheat oven to 350 F/180 C.

Put the butter/marg into the mixer with the sugar and beat well till smooth, fluffy and well combined with no chunks. Use a spatula to scrape sides of bowl and beaters and beat again. Add the eggs, beating them in one at a time, till each egg becomes part of the batter and it's smooth, using the spatula as necessary. Add the milk, almond extract, orange juice and orange zest and beat smooth, again, using spatula as necessary. Add the flour, baking powder and salt and beat just till smooth and thick and combined. Mix the frozen cranberries with the 2 tablespoons flour and toss till coated. Scoop out leaving excess flour behind and place on top of batter. Using your spatula, fold cranberries into batter. Prepare pan by spraying with oil and flouring and shaking out excess flour. Scrape all batter into bundt pan and smooth top. Bake for 50-55 minutes till top is golden brown (not too dark) and check with wooden skewer or toothpick - no crumbs should cling, check in a few spots. Remove and place on wire rack to cool completely. When cold, pry gently away from sides of pan all over and taking a serving platter, place on top of pan and gently flip out. Just before serving, shake powdered/icing sugar liberally over top to make it look snow covered. Icing sugar will get absorbed if you do this too early, so just before serving!