

Cranberry Orange Bundt Cake with Chocolate Glaze



Author: Monika Topolko

Makes 1 bundt cake

Prep time: 30min

Cook time: 50min

Total time: 1h 20min

Difficulty: Basic

Category: Cakes

This moist and festive bundt cake combines classic holiday flavors. The recipe uses dried cranberries, but you could use fresh or frozen ones, as well. It's incredibly easy to make, but you need to make sure you don't overbake it, or else it will get dry. Instead of chocolate glaze, you could dust the cake with powdered sugar and serve it with tea or coffee any time of the year.

For the cranberry orange bundt cake:

Ingredients

225g butter, at room temperature

240g sugar

4 eggs

zest of 2 oranges

60ml freshly squeezed orange juice

1 tsp vanilla extract

240ml buttermilk

375g all-purpose flour

1 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

50g dried cranberries soaked in orange juice

Directions

Preheat your oven to 180°C. Butter your bundt pan and sprinkle it with flour. Put the pan into the refrigerator until needed.

In the bowl of your standing mixer, cream together butter and sugar until light and fluffy. Add eggs, one at a time, and mix on medium speed until well incorporated. Reduce speed to low and add orange zest, orange juice and vanilla extract. Slowly mix in the buttermilk (it will splatter because the batter is quite runny at this stage).

In a separate bowl, combine flour, baking powder, baking soda and salt. Whisk the flour into the buttermilk mixture in three batches. Once all the flour is incorporated, return the bowl to your standing mixer and mix on high for one minute. Drain the cranberries and pat them dry. Slowly fold them into the batter.

Pour the batter into the prepared bundt pan and bake for 50 minutes (a wooden skewer should come out clean). Let the cake cool in a pan completely. Run a thin knife all around the edges of the pan and turn the cake onto a serving plate. Cover with a chocolate glaze (or dust with some powdered sugar) and serve.

For the chocolate ganache glaze:

Ingredients

120g chopped dark chocolate

120ml heavy cream

Directions

Place the chopped chocolate in a heat resistant bowl and set aside. Bring the cream just to a boil, pour it over chocolate pieces and let this sit for a few minutes, until the chocolate starts to melt. Gently stir the cream and the chocolate together until combined. Pour the ganache over bundt cake and let it set for 15-20 minutes before serving.