

KITCHEN AFFAIRS

for the serious cook

WOODLAND CENTER
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CRANBERRY-LEMON CAKE

1 package lemon pudding-cake mix (18 ounce), with pudding in the mix
3 ounces cream cheese, softened
3/4 cup milk
4 large eggs
1 teaspoon ground mace
2 TableSpoons± butter, to grease the pan
1/4 cup granulated sugar, to coat the pan
1¼ cups finely chopped fresh cranberries (or use frozen whole berries, not thawed)
1/2 cup finely chopped walnuts or pecans

Use a food processor to finely chop the cranberries, then the nuts. You do not need to wash out the work bowl in between.

Preheat the oven to 350°F.

Using a powerful mixer, combine the cake mix, cream cheese, milk, eggs and mace. Beat at medium speed for 4 to 5 minutes, until uniform in consistency.

While the batter is mixing, liberally grease a 12-cup Bundt™ or Kugelhopf pan with butter and sprinkle the 1/4 cup of sugar into the pan. Shake and swirl the pan so the sugar coats the entire inner surface. Use a little more sugar if necessary.

When the mixture is smooth, fold in the chopped cranberries and nuts by hand, distributing them evenly. Pour the batter into the prepared pan and bake the cake in the preheated oven for 40 minutes, or until a cake tester inserted into the center of the cake comes out clean. Remove the cake from the oven, and allow it to cool in the pan for 10 to 15 minutes. Then turn the cake out onto a wire rack or onto a serving platter to finish cooling. Drizzle the lemon glaze over the top before serving.

FOR THE LEMON GLAZE:

2 cups confectioners' sugar
1 TableSpoon butter, softened
1 to 2 teaspoons freshly grated lemon zest
2 to 3 TableSpoons freshly squeezed lemon juice

In a small bowl, combine the sugar and butter. Add the lemon juice gradually to achieve the desired consistency and stir until smooth. Stir in the lemon zest, and drizzle over the cooled cake.