SOMEONE'S IN THE KITCHEN
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Cranberry-Orange Bundt Cake
Makes one Bundt cake; serves 12-16

A classic combination - orange and cranberry make a delightful and festive Bundt cake for the season ahead. The sweetness of the orange glaze and tartness of the cranberries balance each other perfectly in every bite of this vanilla-forward, extra moist Bundt cake.

For Greasing the Pan:
Nonstick Baking Spray with Flour

Cake Ingredients:
2-1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon kosher salt
2 tablespoons fresh orange zest
2 sticks unsalted butter, softened
2 cups sugar
4 large eggs at room temperature
2 teaspoons vanilla extract
1 cup sour cream
12 ounces fresh cranberries
1 tablespoon all-purpose flour for tossing with the berries

Glaze:
1/2 cup powdered sugar
4-5 teaspoons of fresh orange juice, or more, as needed to reach desired consistency
2 tablespoons sugar, for dusting on finished cake

Directions:
1. Preheat the oven to 350 degrees F.

2. Prepare a 9" Bundt pan by spraying all interior edges with nonstick baking spray with flour.

3. Mix together the dry ingredients by whisking together in a large bowl the flour, baking powder, baking soda, kosher salt, and orange zest.

4. Using a stand mixer, beat together the butter and sugar until fluffy, about 3-4 minutes. Mix in the vanilla extract. Add the eggs, one at a time, and continue mixing.

5. Add the dry ingredients mixture in 3 sections, alternating with portions of sour cream. While mixing, be sure to stop and scrape down the sides and bottom of the bowl to ensure an even mix of the ingredients.

6. Prepare the cranberries by washing and sorting out any squished berries. Flour the washed berries with 1 tablespoon of flour. This helps prevent the berries from falling to the bottom of the cake.

7. Mix the floured cranberries into the batter by gently folding.

8. Pour the batter into the prepared Bundt pan.

9. Bake for 45 to 50 minutes, or until the cake has browned and a toothpick inserted into the center comes out cleanly.

10. Cool the cake on a wire rack for 15 minutes, then invert the cake and continue cooling. Carefully, remove the pan.

11. Prepare the glaze. In a small bowl, slowly add the orange juice to the powdered sugar while whisking until the proper texture is formed.

12. Once the cake has cooled, drizzle with the glaze, then sprinkle with a little granulated sugar to add a little sparkle.