

Cranberry Spice Cake

From *Bon Appétit* magazine



1 ½ cups flour
¾ tsp cinnamon
½ tsp cardamom
¾ tsp kosher salt
1 tsp baking powder
½ tsp baking soda
1 tsp vanilla
2/3 cup brown sugar
½ cup oil
2 eggs

½ cup sour cream
1 Tbsp orange zest
2 tsp lemon zest
1/3 cup apple cider

Lemon Glaze:
1 cup powdered sugar
2 tsp grated lemon zest
3 Tbsp fresh lemon juice
1/8 tsp kosher salt

Preheat oven to 350°. Coat bottom and sides of 8x8 pan with nonstick spray. Line bottom with parchment paper; coat paper with spray.

In medium bowl whisk together flour, spices and baking powder/soda; set aside. In another medium bowl stir together sugars and oil. Add eggs one at a time, stirring to blend. Whisk in sour cream, zests and vanilla.

Whisk in dry ingredients in 3 additions, alternating with cider to blend. Fold in chopped cranberries. Pour into pan and smooth top. Bake 60-70 minutes or until cake tests done. Cool in pan 15 min. Run a knife around sides of pan to loosen cake, turn out cake onto rack. Peel off parchment paper then flip cake and let cool 20 minutes.

Whisk together glaze ingredients and spread over warm cake. Cool completely and serve at room temperature. Cake is very dense and moist.