

Orange-Cranberry Pound Cake

From *Bon Appetit* magazine



1 ¼ cup butter; soft
2 ¾ cup sugar
5 eggs
1 Tbsp orange zest
1 tsp orange extract
3 cups flour
1 tsp baking powder
¼ tsp salt
1 cup milk
1 cup cranberries; cut in half

Glaze:

2 cups powdered sugar
1/3 cup melted butter
2 tsp vanilla
2-3 Tbsp hot water

Preheat oven to 350°. Grease and flour a 10" tube pan or bundt pan; set aside.

In large bowl cream butter and sugar until light and fluffy, about 5 minutes. Add eggs one at a time beating well in between. Beat in orange zest and extract. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Beat just until combined. Fold in cranberries. Spoon into prepared pan and bake 50-60 minutes or until cake tests done. Cool completely.

For glaze, stir together all glaze ingredients, adding water to desired consistency. Drizzle over cake.

Buttermilk Raspberry Pound Cake: Substitute buttermilk for milk, 2 tsp almond extract for orange zest & extract, and raspberries for cranberries (do not cut in half).