THE J.M. SMUCKER Co

Double Cranberry Cake

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr 15 mins	16	N/A

Ingredients

- **Batter:**
- 3 cups (750 mL) Robin Hood® Original All Purpose Flour

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- 2 tsp (10 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) butter, softened
- 1 1/2 cups (375 mL) granulated sugar
- 4 eggs
- 2 tbsp (30 mL) grated lemon zest
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- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) milk
- 2 cups (500 mL) fresh or frozen cranberries
- 1 cup (250 mL) dried cranberries
- **Glaze:**
- 1 1/2 cups (375 mL) icing sugar
- 2 1/2 tbsp (37 mL) lemon juice

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 10" (4L) tube pan.

Step 3:

Combine flour, baking powder and salt in a medium mixing bowl. Reserve.

Step 4:

Beat butter and sugar in a large mixing bowl until light and fluffy, about 2 to 3 minutes. Add eggs one at a time, beating well after each addition. Add lemon zest and vanilla extract. Add reserved flour mixture, alternating with milk in three additions, beginning and ending with the flour. Stir in cranberries. Batter will be thick.

Step 5:

Place batter in prepared pan.

Step 6:

Bake in preheated oven for 75 minutes or until a toothpick inserted into cake comes out clean. Cool.

Step 8:

Combine icing sugar and lemon juice in a bowl. Stir well. Drizzle over cooled cake.

Images

