

Cranberry-Orange Cake

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½ cup dried cranberries
5 Tbs. fresh orange juice
2 Tbs. finely grated orange zest
2 Tbs. packed light brown sugar
½ cup chopped, toasted pecans
2⅔ cups all-purpose flour
1 tsp. baking powder
1 tsp. baking soda

¼ tsp. salt
12 Tbs. (1½ sticks) unsalted butter
1 cup granulated sugar
4 eggs
1 tsp. vanilla extract
1 cup plus 2 Tbs. sour cream
2 Tbs. orange marmalade
½ cup confectioners' sugar, sifted

Have all ingredients at room temperature. In a saucepan over medium-low heat, combine cranberries and 4 Tbs. orange juice and simmer, stirring occasionally, until juice is nearly evaporated; cool and chop finely. In a bowl, combine cranberries, zest, brown sugar and pecans; stir to mix. Position rack in lower third of oven; preheat to 325°F. Grease and flour festive cake pan. Sift together flour, baking powder, baking soda and salt. In the bowl of an electric mixer, beat butter on medium speed until creamy. Add sugar; beat until light and fluffy, scraping down sides of bowl, 3–5 minutes. Add eggs one at a time, beating well after

each addition; add vanilla. On low speed, fold in dry ingredients in thirds, alternating with sour cream, until just incorporated. Spread one-third of batter into pan and top with half the cranberry mixture; repeat. Spread remaining batter over top. Bake until cake springs back when touched and pulls away from sides of pan, 50–55 minutes. Cool on rack 5 minutes. Turn cake out onto a rack set over waxed paper. In a saucepan over low heat, melt marmalade with 1 Tbs. orange juice; stir in confectioners' sugar until smooth. Brush cake with glaze. Cool before serving. Serves 16.

Flo Braker, Author, *The Simple Art of Perfect Baking* (Houghton Mifflin/Chapters, 1992).