

Cranberry Orange Pound Cake



2 sticks unsalted butter, softened, but not quite room temperature

1 8 ounce package of cream cheese, softened slightly

1 1/2 cups sugar

4 eggs

zest of 1 orange

1 1/2 teaspoons pure vanilla extract

2 cups unbleached all-purpose flour

1 1/2 teaspoons baking powder

1 teaspoon kosher salt

2 cups fresh cranberries, chopped (try freezing first and then pulsing in a food processor)

lemon glaze (recipe follows)

1. Preheat oven to 325 degrees (165 degrees Celsius). Spray five mini loaf pans with non-stick cooking spray, and place on a cookie sheet.

2. In a mixer fitted with the paddle attachment, cream together butter and cream cheese. Pour in sugar and mix until smooth. Add in eggs, one at a time, mixing well until each is incorporated. Add in vanilla and orange zest.

3. While ingredients are mixing, whisk together flour, baking powder, and salt in a separate bowl. Carefully add flour mixture to the wet ingredients.

4. Fold cranberries into batter and distribute evenly among the pans. Bake for 35-40 minutes, or until a toothpick inserted in the center of the cakes comes out clean. While still warm, drizzle with orange glaze.

Orange Glaze

2 cups powdered sugar
juice of 1 orange
2 tablespoons butter, melted

Mix all ingredients together until smooth. Add more juice or sugar as necessary to achieve desired consistency.