

## **Cranberry Orange Pecan Cake**

*This recipe makes 2 loaf cakes. One for you and one for a friend. Or one for your freezer that you can enjoy later.*

### **What You'll Need:**

1 cup (5 ounces) pecans, toasted (method follows)

2 2/3 cups (11.3 ounces) flour

1 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

12 tablespoons (6 ounces) butter, softened

1 cup (7 ounces) granulated sugar

zest from 2 navel oranges

4 large eggs, room temperature

1 teaspoon vanilla extract

1 teaspoon orange extract

(if you don't have orange extract and don't feel like buying it, just add 2 tsps vanilla)

1 cup + 2 tablespoons (9 ounces) plain Greek yogurt or sour cream (full or lowfat)

2 cups cranberries (about 10 ounces) fresh or frozen

### **For the glaze:**

2 tablespoons (1 ounce) butter

2 tablespoons orange marmalade

1/4 cup freshly squeezed orange juice (remember those oranges you zested?)

1/4 cup (4 ounces) confectioners' sugar

### **What You'll Do:**

1. Toast the pecans in a 300 F degree oven until the nuts become fragrant and darken slightly in color. Nuts can burn faster than George Santos can come up with a lie, so watch carefully. After you remove the nuts from the oven, turn the heat up to 350 F.
2. Grease two loaf tins (Mine were standard size: 8-1/2 x 4-1/2 x 2-1/2 inches).
3. Whisk together the flour, baking powder, baking soda and salt. Set aside.
4. In a stand- or with a hand-mixer, cream the butter for about a minute. Add the sugar and orange zest and beat on medium speed for 2 minutes until light. Be sure and scrape down the sides of the bowl once or twice.
5. Add the eggs one at a time, beating each until they're incorporated. Scrape down the sides once or twice. Add the vanilla and orange extracts.
6. Add the flour in three additions, alternating with the yogurt/sour cream and mix on low speed until just blended. Fold in the pecans and cranberries. Split the batter evenly between the two loaf pans. Bake 40 to 50 minutes until golden and a toothpick comes out clean.
7. **While the cakes are baking**, make the glaze. In a small saucepan, melt the butter over low heat. Add the marmalade and orange juice, and stir until the marmalade melts. Whisk in the confectioners' sugar until the mixture is smooth.
8. Spoon the glaze over the cakes while both the glaze and the cakes are still warm.
9. Yes, this is a cake that gets better as it ages. That's my kind of cake!

**C Marissa Rothkopf Bates, The Secret Life of Cookies**