

ORANGE POUND CAKE WITH TART CRANBERRY GLAZE

For the cake:

2 cups cake flour
1 teaspoon baking powder
¾ teaspoon baking soda
½ teaspoon salt
¼ cup orange juice, freshly squeezed
½ cup plain Greek yogurt
1 stick unsalted butter, softened
1 cup granulated sugar
2 large eggs
2 teaspoons grated orange zest

For the glaze:

1 cup fresh cranberries
2 tablespoons granulated sugar
¼ cup water
3 cups powdered sugar
1 ½ teaspoons light corn syrup
1 teaspoon vanilla
Pinch of salt



Put the fresh cranberries, granulated sugar, and water in a small saucepan over medium-high heat. Cook until the cranberries start to burst, mashing them as they do (I used a potato masher), and the mixture gets jammy, about 8 minutes. Remove from heat and let cool slightly. Put the cranberry mixture in a medium bowl with the powdered sugar, corn syrup, vanilla, and salt, and mix with a mixer until well combined. Strain through a fine mesh strainer. The glaze will keep in the refrigerator for up to one week.

Preheat the oven to 350 degrees. Butter and flour a 9 ½-by-5-inch glass loaf pan. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. In a small bowl, whisk together the yogurt and orange juice. In a large bowl, beat the butter and sugar with an electric mixer on medium-high speed until light and fluffy. Add the eggs and orange zest and beat until well combined. Add the dry ingredients and the yogurt mixture in 3 additions, beginning and ending with the flour mixture, and beating well after each addition; scrape the bowl as necessary. Pour the batter into the loaf pan and bake 50 minutes, or until the top is golden and a toothpick inserted in the center comes out clean. Transfer to a cooling rack to cool, and after 20 minutes, remove from pan to continue cooling completely. Serve the cake with the cranberry glaze on top.

NOTE: I used an 8-by-5-inch loaf pan and ended up with a slight mess in my oven (from it bubbling over) and a longer baking time. If you use a smaller loaf pan, you won't use all of the batter.

Recipe courtesy of Karly Vardaman, www.kitchenpsycho.com