

White Chocolate Cranberry Bundt Cake

prep: 30 mins | **cook:** 1 hour, 10 mins | **inactive:** 1 hour | **total:** 2 hours, 40 mins

author: ashley manila

yield: 12 slices

This White Chocolate Cranberry Bundt Cake is moist, flavorful, and perfect for holiday celebrations!

Ingredients

For the Cranberry Bundt Cake:

- 2 and 1/4 cups (273g/9 and 5/8 ounces) all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 and 1/2 cups (340g/12 ounces) unsalted butter, at room temperature
- 3/4 cup (170g/6 ounces) full-fat cream cheese, at room temperature
- 2 cups (397g/14 oz) granulated sugar
- 1/4 cup (53 g/1 and 7/8 ounces) light brown sugar, packed
- 1 Tablespoon finely grated orange zest
- 1 and 1/2 teaspoons Watkins Baking Vanilla
- 1 teaspoon Watkins Almond Extract
- 5 large eggs, at room temperature
- 2 cups (227g/8 ounces) fresh cranberries
- 3 Tablespoons all-purpose flour

For the White Chocolate Buttercream Frosting:

- 1 cup (227g/8 ounces) unsalted butter, at room temperature
- 2 and 1/2 cups (283g/10 ounces) confectioners' sugar
- 1/4 teaspoon salt
- 2 Tablespoons heavy cream
- 1 teaspoon J.R. Watkins Almond Extract
- 6 ounces (170g) quality white chocolate, melted and cooled for 10 minutes

For the Sugared Cranberries:

1 cup (198g/7 ounces) granulated sugar, divided

1/4 cup (57g/2 ounces) water

1 cup (113g/4 ounces) fresh or frozen cranberries, if using frozen do not thaw

Decoration:



- Handful of slivered almonds
- Orange zest

Instructions

For the Cranberry Bundt Cake:

- Preheat oven to 325°F (163°C). Generously grease a 10-inch (12-cup) bundt pan, being sure to coat all of the nooks and crannies. I suggest using a non-stick baking spray that has flour in it, or greasing the pan with shortening or butter, then dusting it with flour. Set pan aside until needed.
- In a medium mixing bowl, whisk together the flour, baking powder, and salt; whisk well to combine then set aside until needed.
- In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a handheld electric mixer, beat the butter and cream cheese at medium speed until smooth and creamy, about 1 minute. Gradually add in both sugars, then increase the speed to medium-high and continue beating until light and fluffy, about 3 minutes. Beat in the orange zest, baking vanilla, and almond extract. Reduce the speed back to medium, then add in the eggs, one at a time, beating well after each addition and scraping down the sides of the bowl as needed. Reduce the speed to low and add in the flour mixture, mixing just until combined. Turn mixer off.
- In a medium mixing bowl, combine the cranberries and flour and toss well to coat. Using a rubber spatula, fold the cranberries into batter until just combined.
- Scrape the batter into the prepared pan.
- Bake for 70 to 75 minutes, or until the cake is golden and a toothpick inserted into the center of the cake comes out clean. Allow the cake to cool in the pan, set on a wire rack, for 20 minutes. Then invert the cake onto the rack and cool completely.

For the White Chocolate Buttercream:

- In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a handheld electric mixer, beat the butter on medium-speed until completely smooth. Reduce the speed to low and gradually add in the confectioners' sugar, beating until all of the sugar is completely combined. Add in the salt, cream, and almond extract and beat smooth. Add in the white chocolate and beat smooth. Once all of the ingredients have been incorporated, increase the speed to medium-high and beat for a minute.
- Spread frosting on the top and sides of the cooled cake. Top with slivered almonds, orange zest, and sugared cranberries, if desired. Slice and serve, or store in an airtight container in the fridge, for up to 5 days.

For the Sugared Cranberries:

- In a medium saucepan, add 1/4 cup of the sugar and the water and whisk well to combine. Place the pan over medium heat and bring to a light simmer, whisking frequently, until the sugar is

completely dissolved, about 2 to 3 minutes. Add in the cranberries and stir to coat. Using a slotted spoon, transfer the cranberries to a wire rack and dry for at least 30 minutes.

- When the 30 minutes are up, roll the cranberries in remaining sugar, working in small batches and tossing until well coated. Set aside to dry for at least 1 hour.

courses: dessert

cuisine: american

Recipe by Baker by Nature at <https://bakerbynature.com/white-chocolate-cranberry-bundt-cake/>