Cranberry-Pecan Cake Batter

🍂 Vegetarian

READY IN	SERVINGS	CALORIES
⏰	🍽️	💧
15 min.	**15**	**469 kcal**

DESSERT

Ingredients

- [ ] 0.3 teaspoon baking soda
- [ ] 1 cup butter softened
- [ ] 6 large eggs
- [ ] 3 cups flour all-purpose
- [ ] 2 tablespoons orange rind grated
- [ ] 1 cup pecans toasted finely chopped
- [ ] 8 ounce cup heavy whipping cream sour
- [ ] 2.5 cups sugar

- [ ] 6 ounce cranberries dried sweetened
- [ ] 2 teaspoons vanilla extract
- [ ] 15 servings water boiling

Equipment

- [ ] food processor
- [ ] frying pan
- [ ] paper towels
- [ ] oven
- [ ] loaf pan
- [ ] hand mixer

Directions

- [ ] Soak dried cranberries in boiling water to cover for 10 minutes.
- [ ] Drain well, and press gently between paper towels. Pulse 4 to 5 times in a food processor or until finely chopped.
- [ ] Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating until light and fluffy.
- [ ] Add eggs, 1 at a time, beating just until blended after each addition.
- [ ] Stir together flour and baking soda.
- [ ] Add to butter mixture alternately with sour cream, beating at low speed just until blended, beginning and ending with flour mixture. Stir in vanilla; stir in finely chopped cranberries, pecans, and grated orange rind. Use batter immediately, following baking directions for desired cake in "Pick a Pan" below.
- [ ] Pick a Pan: Cranberry-Pecan Cake Batter can be baked in lots of different shapes and sizes-- just use these times as a guideline, and be sure to grease and flour your pans. With smaller muffin pans and molds, we found it easier to use a vegetable cooking spray with flour. Check for doneness at the minimum time range, continuing to bake until a wooden pick inserted in the center comes out clean. Variations with added fruit and nuts will require the maximum time and yield more mini cakes.
- [ ] Bake at 325 in 1 (12-cup) tube pan for 1 hour and 15 minutes to 1 hour and 30 minutes.

- [ ] Bake at 325 in 3 (8- x 4-inch) loaf pans for 55 to 65 minutes.

- [ ] Bake at 325 in 7 to 9 (5- x 3-inch) loaf pans for 25 to 35 minutes.

- [ ] Bake at 325 in baby Bundt pans for 25 to 30 minutes. Makes 14 to 16 baby Bundt cakes. (Spoon 1/2 cup batter in each 1-cup mold.)

- [ ] Bake at 350 in muffin pans 23 to 28 minutes. Makes 32 to 38 cupcakes.

- [ ] Bake at 350 in miniature muffin pans for 9 to 11 minutes. Makes about 9 to 10 dozen cupcakes.

Nutrition Facts

PROTEIN 5.19%   **FAT 41.81%**   **CARBS 53%**
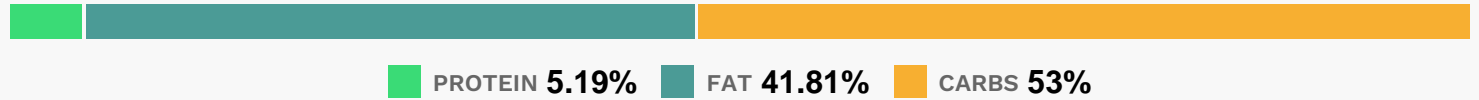
Properties

Glycemic Index:13.67, Glycemic Load:37.1, Inflammation Score:-5, Nutrition Score:8.5708696272062%

Flavonoids

Cyanidin: 0.78mg, Cyanidin: 0.78mg, Cyanidin: 0.78mg, Cyanidin: 0.78mg Delphinidin: 0.49mg, Delphinidin: 0.49mg, Delphinidin: 0.49mg, Delphinidin: 0.49mg Catechin: 0.48mg, Catechin: 0.48mg, Catechin: 0.48mg, Catechin: 0.48mg Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg Myricetin: 0.27mg, Myricetin: 0.27mg, Myricetin: 0.27mg, Myricetin: 0.27mg Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg

Nutrients (% of daily need)

Calories: 469.22kcal (23.46%), Fat: 22.34g (34.37%), Saturated Fat: 10.39g (64.93%), Carbohydrates: 63.7g (21.23%), Net Carbohydrates: 61.71g (22.44%), Sugar: 42.49g (47.22%), Cholesterol: 115.86mg (38.62%), Sodium: 161.94mg (7.04%), Alcohol: 0.18g (100%), Alcohol %: 0.06% (100%), Protein: 6.24g (12.47%), Manganese: 0.51mg (25.37%), Selenium: 15.85µg (22.65%), Vitamin B1: 0.25mg (16.94%), Vitamin B2: 0.26mg (15.57%), Folate: 58.2µg (14.55%), Vitamin A: 587.43IU (11.75%), Phosphorus: 101.11mg (10.11%), Iron: 1.76mg (9.77%), Copper: 0.18mg (9.04%), Vitamin B3: 1.66mg (8.3%), Fiber: 1.99g (7.98%), Vitamin E: 0.97mg (6.44%), Vitamin B5: 0.57mg (5.69%), Zinc: 0.84mg (5.58%), Magnesium: 20.76mg (5.19%), Calcium: 48.27mg (4.83%), Vitamin B12: 0.24µg (3.92%), Vitamin B6: 0.07mg (3.57%), Potassium: 112.65mg (3.22%), Vitamin D: 0.4µg (2.67%), Vitamin K: 2.51µg (2.39%), Vitamin C: 1.32mg (1.6%)