



Cranberry-Vanilla Mini Bundts

 Vegetarian

READY IN



75 min.

SERVINGS



1

CALORIES



3354 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 cup butter at room temperature
- ☐ 5 ounces cranberries frozen
- ☐ 6 tablespoons cranberry juice cocktail divided
- ☐ 5 ounces cream cheese divided at room temperature
- ☐ 3 large eggs
- ☐ 1 cup flour
- ☐ 1 cup granulated sugar divided

- ☐ 1 cup powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 1 vanilla bean pod

Equipment

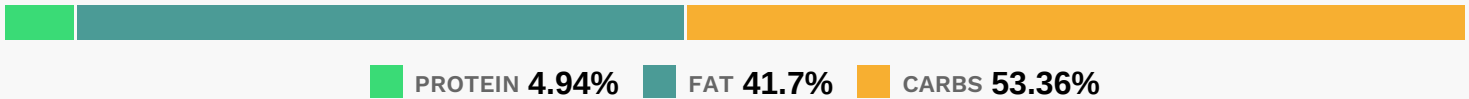
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ toothpicks
- ☐ spatula
- ☐ kugelhkopf pan

Directions

- ☐ Bring cranberries, 3 tbsp. juice, and 1/4 cup granulated sugar to a boil in a small saucepan. Reduce heat; simmer mixture, stirring often, until most of berries pop, about 4 minutes.
- ☐ Let cool 5 minutes. Stir in remaining 3 tbsp. juice and pure in a food processor.
- ☐ Let cool completely.
- ☐ Preheat oven to 35
- ☐ Coat mini Bundt pan with cooking spray.
- ☐ Beat butter, 3 oz. cream cheese, and 1 cup plus 2 tbsp. granulated sugar in a bowl with a mixer on medium speed until smooth. Scrape down sides; add eggs, vanilla extract, and salt. Beat on medium until blended, scraping down bowl as needed.
- ☐ Whisk together flour and baking powder in a medium bowl. Gradually add flour mixture to batter and beat on low speed just until blended.

- ☐ Fill each Bundt cup with 2 tbsp. batter. Dot each with 1/2 tbsp. cranberry sauce, then dollop 1 tbsp. batter on top of sauce, leaving some of it exposed. With a toothpick, swirl sauce and batter together.
- ☐ Bake cakes until a toothpick inserted in thickest part comes out clean, about 18 minutes.
- ☐ Let cool 10 minutes. Invert cakes from pan, using a small spatula if necessary to loosen them. Trim cake edges if you like.
- ☐ Beat remaining 2 oz. cream cheese in a bowl with a mixer until smooth.
- ☐ Add powdered sugar. Slit vanilla bean pod lengthwise and gently scrape out seeds with a small spoon into cream cheese mixture.
- ☐ Add 5 tsp. water and beat until smooth and creamy.
- ☐ Drizzle over slightly warm cakes.

Nutrition Facts



Properties

Glycemic Index:419.09, Glycemic Load:223.93, Inflammation Score:-10, Nutrition Score:47.846086833788%

Flavonoids

Cyanidin: 66.15mg, Cyanidin: 66.15mg, Cyanidin: 66.15mg, Cyanidin: 66.15mg Delphinidin: 10.88mg, Delphinidin: 10.88mg, Delphinidin: 10.88mg, Delphinidin: 10.88mg Malvidin: 0.62mg, Malvidin: 0.62mg, Malvidin: 0.62mg, Malvidin: 0.62mg Pelargonidin: 0.48mg, Pelargonidin: 0.48mg, Pelargonidin: 0.48mg, Pelargonidin: 0.48mg Peonidin: 70.05mg, Peonidin: 70.05mg, Peonidin: 70.05mg, Peonidin: 70.05mg Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg Epigallocatechin: 1.05mg, Epigallocatechin: 1.05mg, Epigallocatechin: 1.05mg, Epigallocatechin: 1.05mg Epicatechin: 7.09mg, Epicatechin: 7.09mg, Epicatechin: 7.09mg, Epicatechin: 7.09mg Epigallocatechin 3-gallate: 1.38mg, Epigallocatechin 3-gallate: 1.38mg, Epigallocatechin 3-gallate: 1.38mg, Epigallocatechin 3-gallate: 1.38mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg Myricetin: 9.6mg, Myricetin: 9.6mg, Myricetin: 9.6mg, Myricetin: 9.6mg Quercetin: 23.02mg, Quercetin: 23.02mg, Quercetin: 23.02mg, Quercetin: 23.02mg

Nutrients (% of daily need)

Calories: 3354.35kcal (167.72%), Fat: 157.97g (243.03%), Saturated Fat: 91.88g (574.25%), Carbohydrates: 454.79g (151.6%), Net Carbohydrates: 446.31g (162.29%), Sugar: 340.52g (378.35%), Cholesterol: 945.19mg (315.06%), Sodium: 2193.16mg (95.35%), Alcohol: 1.38g (100%), Alcohol %: 0.16% (100%), Protein: 42.15g (84.3%), Selenium: 104µg (148.57%), Vitamin A: 5642.28IU (112.85%), Vitamin B2: 1.76mg (103.56%), Folate: 316.83µg (79.21%),

Manganese: 1.49mg (74.37%), Vitamin B1: 1.1mg (73.13%), Vitamin C: 57.91mg (70.2%), Phosphorus: 671.46mg (67.15%), Iron: 9.42mg (52.34%), Vitamin E: 7.57mg (50.48%), Vitamin B5: 4.25mg (42.46%), Calcium: 403.05mg (40.3%), Vitamin B3: 7.87mg (39.33%), Fiber: 8.48g (33.93%), Vitamin B12: 1.84µg (30.66%), Zinc: 3.81mg (25.42%), Vitamin B6: 0.47mg (23.73%), Copper: 0.43mg (21.39%), Vitamin D: 3µg (20%), Potassium: 693.93mg (19.83%), Vitamin K: 19.73µg (18.79%), Magnesium: 70.97mg (17.74%)