

DESSERT

Grandma's Cranberry Orange Cake

22 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
120 min	40 min	65 min	10	\$0.61	285 kcal



You can never have too many dessert recipes, so give Grandma's Cranberry Orange Cake a try. This recipe makes 10 servings with 285 calories, 5g of protein, and 5g of fat each. For 61 cents per serving, this recipe covers 8% of your daily requirements of vitamins and minerals. This recipe from Allrec...

Ingredients

- ☐ 1 teaspoon baking powder

☐ 1 cup buttermilk

☐ 1 cup fresh cranberries

☐ 2 eggs

☐ 1 cup orange juice

☐ ¼ teaspoon salt

☐ ¾ cup white sugar
- ☐ 1 teaspoon baking soda

☐ 2 tablespoons cranberry-flavored liqueur

☐ 1 cup chopped dates

☐ 2¼ cups all-purpose flour

☐ 2 tablespoons grated orange zest

☐ ¾ cup vegetable oil

Method

- 1 Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking soda, baking powder and salt; set aside.
- 2 In a large bowl, mix together 1 cup of white sugar, 1/3 cup of orange juice, eggs, buttermilk, cranberry liqueur, and vegetable oil using an electric mixer.
- 3 Add the dry ingredients and mix just until moistened. Fold in the chopped dates, cranberries and orange zest.
- 4 Pour the batter into the prepared pan and spread evenly.
- 5 Bake for 1 hour in the preheated oven, or until a knife inserted into the crown of the cake comes out clean.
- 6 Let the cake cool in the pan set over a wire rack for 15 to 20 minutes.
- 7 Remove the cake from the pan and place on a serving plate. In a small saucepan, stir together 1 cup of orange juice and 3/4 cup of white sugar. Bring to a boil, stirring until the sugar has dissolved. Use a turkey baster or large spoon to drizzle the sauce over the cake. Poke the cake with a fork or skewer to help it absorb all of the sauce, or until the cake is thoroughly moistened.

Nutrition per serving

285	5 g	5 g	54 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			1.3 g · 8% of daily needs
Fibre			2.5 g · 10% of daily needs
Sugar			29.5 g · 33% of daily needs
Sodium			249 mg · 11% of daily needs
Cholesterol			35.4 mg · 12% of daily needs
Vitamin C			15.5 mg · 19% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/grandmas-cranberry-orange-cake-144497