



Meyer Lemon-Cranberry Bundt Cake

READY IN



805 min.

SERVINGS



8

CALORIES



912 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 3 cups cake flour plus more for the pan sifted
- ☐ 1.5 cups confectioners' sugar
- ☐ 12 ounce cranberries fresh frozen thawed
- ☐ 4 large eggs
- ☐ 0.3 cup granulated sugar
- ☐ 2.5 cups granulated sugar
- ☐ 2 tablespoons lemon zest finely grated
- ☐ 0.5 cup meyer lemon juice

- ☐ 0.5 teaspoon salt
- ☐ 3.3 sticks butter unsalted cubed plus more for the pan at room temperature
- ☐ 2 teaspoons vanilla extract
- ☐ 6 tablespoons milk whole

Equipment

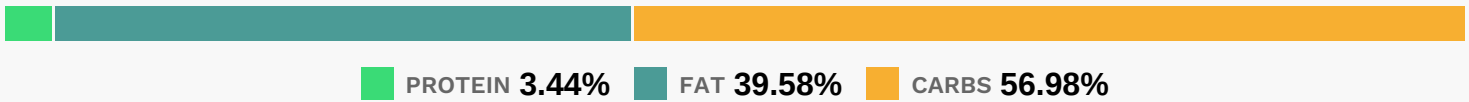
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ blender
- ☐ plastic wrap
- ☐ toothpicks
- ☐ skewers
- ☐ kugelhkopf pan

Directions

- ☐ Prepare the cake: Butter and flour a 10-cup fluted Bundt pan.
- ☐ Heat the cranberries in a pot heat the cranberries until they start to release their juices.
- ☐ Add 3/4 cup granulated sugar, and cook over medium heat until until juicy and the mixture reduces to 1 1/4 cups, about 15 minutes.
- ☐ Let cool completely.
- ☐ Position a rack in the middle of the oven and preheat to 350 degrees F.
- ☐ Whisk the milk, whole eggs and yolks, and vanilla in a medium bowl; set aside.
- ☐ Whisk the 3 cups flour, the remaining 1 3/4 cups sugar, the lemon zest, baking powder and salt in a large bowl.
- ☐ Add the 3 1/4 sticks butter and beat with a mixer on low speed until moistened.

- ☐ Add half of the milk mixture, increase the speed to medium and beat 1 minute.
- ☐ Add the remaining milk mixture in two batches, beating between each addition. Scrape down the sides of the bowl and beat again, about 30 seconds.
- ☐ Transfer 2/3 of the batter to the pan. Spoon the cranberry mixture in a ring around the middle of the batter (do not let it touch the pan). Top with the remaining batter and smooth evenly.
- ☐ Bake until a toothpick inserted into the center of the cake comes out clean, 55 to 60 minutes.
- ☐ Meanwhile, make the syrup: Dissolve the 1/4 cup granulated sugar in 1/2 cup lemon juice in a saucepan over low heat.
- ☐ Remove the cake from the oven, poke the surface all over with a skewer and pour the syrup on top.
- ☐ Let cool in the pan for 10 minutes. Carefully invert the cake onto a parchment-lined rack to cool completely. Wrap tightly in plastic wrap and let sit overnight.
- ☐ When ready to serve, whisk the confectioners' sugar and the remaining 2 tablespoons lemon juice until smooth. Spoon over the cake.
- ☐ Photograph by Steve Giralt

Nutrition Facts



Properties

Glycemic Index:50.96, Glycemic Load:72.08, Inflammation Score:-7, Nutrition Score:10.074782516645%

Flavonoids

Cyanidin: 19.74mg, Cyanidin: 19.74mg, Cyanidin: 19.74mg, Cyanidin: 19.74mg Delphinidin: 3.26mg, Delphinidin: 3.26mg, Delphinidin: 3.26mg, Delphinidin: 3.26mg Malvidin: 0.19mg, Malvidin: 0.19mg, Malvidin: 0.19mg, Malvidin: 0.19mg Pelargonidin: 0.14mg, Pelargonidin: 0.14mg, Pelargonidin: 0.14mg, Pelargonidin: 0.14mg Peonidin: 20.9mg, Peonidin: 20.9mg, Peonidin: 20.9mg, Peonidin: 20.9mg Catechin: 0.17mg, Catechin: 0.17mg, Catechin: 0.17mg, Catechin: 0.17mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 1.86mg, Epicatechin: 1.86mg, Epicatechin: 1.86mg, Epicatechin: 1.86mg Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg Eriodictyol: 1.53mg, Eriodictyol: 1.53mg, Eriodictyol: 1.53mg, Eriodictyol: 1.53mg Hesperetin: 3.24mg, Hesperetin: 3.24mg, Hesperetin: 3.24mg, Hesperetin: 3.24mg Naringenin: 0.23mg, Naringenin: 0.23mg, Naringenin: 0.23mg, Naringenin: 0.23mg Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Myricetin: 2.84mg, Myricetin: 2.84mg, Myricetin: 2.84mg, Myricetin: 2.84mg Quercetin: 6.41mg, Quercetin: 6.41mg, Quercetin: 6.41mg, Quercetin: 6.41mg

Nutrients (% of daily need)

Calories: 911.96kcal (45.6%), Fat: 40.95g (63%), Saturated Fat: 24.73g (154.55%), Carbohydrates: 132.62g (44.21%), Net Carbohydrates: 129.81g (47.21%), Sugar: 93.8g (104.22%), Cholesterol: 191.85mg (63.95%), Sodium: 241.49mg (10.5%), Alcohol: 0.34g (100%), Alcohol %: 0.16% (100%), Protein: 8.02g (16.03%), Selenium: 24.66µg (35.23%), Manganese: 0.54mg (27.03%), Vitamin A: 1316.17IU (26.32%), Vitamin C: 13.81mg (16.74%), Vitamin E: 2.07mg (13.78%), Phosphorus: 123.98mg (12.4%), Fiber: 2.81g (11.23%), Calcium: 93.31mg (9.33%), Vitamin D: 1.27µg (8.48%), Folate: 33.14µg (8.28%), Vitamin B2: 0.13mg (7.88%), Vitamin B5: 0.7mg (7.05%), Copper: 0.13mg (6.71%), Vitamin K: 5.57µg (5.31%), Iron: 0.93mg (5.16%), Vitamin B12: 0.3µg (5.08%), Zinc: 0.74mg (4.93%), Vitamin B1: 0.07mg (4.76%), Magnesium: 18.5mg (4.63%), Vitamin B6: 0.09mg (4.49%), Potassium: 142.35mg (4.07%), Vitamin B3: 0.57mg (2.83%)