

# Spiced Cranberry Bundt Cake

Epicurious



2 cups all purpose flour  
3/4 cup almond flour, or almond meal (about 2 1/2 ounces)  
2 1/2 teaspoons Chinese five-spice powder  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1 cup unsalted butter (2 sticks) room temperature  
1 cup sugar  
1 cup light brown sugar (packed)  
3 large eggs  
1 1/2 teaspoons vanilla extract  
1 cup Greek yogurt, full-fat, or 2% works too  
1 cup almonds, chopped toasted  
1 cup fresh cranberries, chilled, halved (or frozen cranberries, not thawed)  
1/2 cup dried cranberries, chopped  
1 tablespoon orange zest  
2/3 cup powdered sugar  
4 teaspoons orange juice (about)  
Yield: 12 to 14 servings

*Per Serving (excluding unknown items): 429 Calories; 22g Fat (45.9% calories from fat); 9g Protein; 50g Carbohydrate; 2g Dietary Fiber; 88mg Cholesterol; 187mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Fruit; 3 1/2 Fat; 2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 14

NOTES: Chinese five-spice powder is a combination of spices: make your own with 1/2 tsp ground cinnamon, 1/2 tsp ground cloves, 1/2 tsp fennel seed, toasted and ground, 1/2 tsp star anise, ground and 1/2 tsp szechuan peppercorns, toasted and ground.

1. **CAKE:** Preheat oven to 350°F. Butter and lightly flour a 12-cup Bundt pan. Whisk first 8 ingredients in medium bowl to blend. Using electric mixer, beat butter in large bowl until smooth. Add both sugars and beat until fluffy, about 3 minutes. Add eggs, 1 at a time, beating 1 minute after each addition. Beat in vanilla extract, then Greek yogurt. Add dry ingredients; beat just until blended. Fold in almonds and all cranberries. Transfer batter to prepared Bundt pan. Bake cake until tester inserted near center comes out clean, about 1 hour 10 minutes. Cool cake in pan 10 minutes. Turn cake out onto rack and cool completely.
2. **ICING:** Stir powdered sugar and 2 teaspoons orange juice in small bowl until sugar dissolves. Mix in more juice by 1/2 teaspoonfuls to reach consistency of heavy cream. Spoon icing over cake, allowing it to drip down sides. Sprinkle top with orange zest. Let stand until icing sets, at least 30 minutes. Serve with vanilla ice cream. **DO AHEAD:** Cake can be made 3 days ahead. Cover with cake dome and store at room temperature. Freezes well for up to a month.