

THE GREAT AMERICAN CAKE

# Cranberry-Pecan Spice Cake



Some of our favorite elements of fall—toasty pecans, fragrant spices, and tart cranberries—are neatly packaged in a single cake.

To make this cake you will need:

- 8 ounces (2 cups) fresh or frozen cranberries
- ½ cup (3½ ounces) granulated sugar
- ½ cup orange juice
- 1½ cups pecans, toasted, cooled, and ground fine
- 1 tablespoon pumpkin pie spice
- 1 recipe Classic Yellow Bundt Cake\* batter
- 2 tablespoons cream cheese, softened
- 2 tablespoons whole milk
- 1 cup (4 ounces) confectioners' sugar

**FOR THE FILLING:** Bring cranberries, granulated sugar, and orange juice to boil in medium saucepan over medium-high heat. Cook,

stirring occasionally, until cranberries have broken down and juices have thickened slightly, 8 to 10 minutes. Transfer mixture to food processor and process until smooth, 10 to 15 seconds. Let cool completely.

**FOR THE CAKE:** Adjust oven rack to lower-middle position and heat oven to 325 degrees. Grease and flour 12-cup nonslick Bundt pan. Combine pecans and pie spice in small bowl, then stir into cake batter until incorporated. Spoon half of batter into prepared pan and smooth top. Using back of spoon, create ½-inch-deep channel in center of batter. Spoon half of filling into channel. Using butter knife, thoroughly swirl filling into batter. Repeat

with remaining batter and filling. Bake until skewer inserted in center comes out clean, 70 to 75 minutes, rotating pan halfway through baking. Let cake cool in pan on wire rack for 10 minutes. Remove cake from pan and let cool completely on rack, about 2 hours.

**FOR THE GLAZE:** Whisk cream cheese and milk together in medium bowl until combined and no lumps remain. Whisk in confectioners' sugar until smooth. Drizzle evenly over top of cooled cake and let sit until glaze is firm, about 1 hour. Serve.

▶ \*Go to [CooksCountry.com/yellowbundtcake](http://CooksCountry.com/yellowbundtcake) for our Classic Yellow Bundt Cake recipe.