



RECIPE

Raspberry Orange Bundt Cake

Recipe Created For
Bundt Pan

Main Ingredient
Fruit

Cook Time
Under 1 hour

Serving Size
12

INGREDIENTS

Ingredients for Cake:

- 1 cup (250ml) unsalted butter, softened to room temperature
- 1 ¼ cups (310ml) granulated sugar
- ½ cup (125ml) light brown sugar, packed
- 4 eggs
- 1 Tbsp (15ml) pure vanilla extract
- 3 cups (750ml) all-purpose flour
- 1 Tbsp (15ml) baking powder
- ½ tsp (2.5ml) salt
- 1 cup (250ml) buttermilk
- 2 oranges, zest and juice
- 1 ½ cups (375ml) raspberries, fresh
- 1 Tbsp (15ml) all-purpose flour

Ingredients for Glaze:

- 4 oz (114g) cream cheese, softened
- 3 Tbsp (45ml) butter, softened
- 1 cup (250ml) icing sugar
- ¼ cup (125ml) whipping cream
- 2 tsp (10ml) orange juice
- 1 orange, zest
- 1 tsp (5ml) pure vanilla extract

INSTRUCTIONS

Directions for Cake

Preheat the oven to 350°F (176°C). Spray bundt pan with nonstick spray and dust with flour. Set aside.

Using a handheld or stand mixer with a paddle attachment, beat the butter on high until creamy, about 1 minute.

Add both sugars and beat on medium-high speed until creamed.

Add eggs and vanilla. Beat on medium speed about 2 minutes until everything is combined. Scrape down the sides and bottom of the bowl as needed. Set aside.

In a large bowl, sift together the flour, baking powder, and salt. Slowly add the dry ingredients to the wet ingredients.

Beat on low speed for about 5 seconds, then add buttermilk, orange zest and juice.

Toss the raspberries in 1 Tbsp (15ml) of flour and fold gently into the batter. Spoon batter into prepared bundt pan.

Bake in preheated oven for 45- 50 minutes or until a pick inserted comes out clean.

Remove from the oven and allow to cool completely before glazing.

Directions for Glaze

Beat cream cheese and butter until combined. Add remaining ingredients and beat until smooth. Drizzle over cooled cake.

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