



# Nothing Bundt Cranberry Orange Cakes

Serving Size: 6 mini Bundt cakes

## INGREDIENTS

2 cups all-purpose flour  
1 ½ tsp baking powder  
½ tsp baking soda  
½ tsp salt  
1 cup granulated sugar  
¼ cup unsalted butter, softened  
1 large egg  
1 tsp LorAnn Oils Vanilla Extract  
⅛ tsp LorAnn Oils Super-Strength Natural Orange Oil  
¾ cup orange juice  
1 ½ cups fresh or frozen cranberries, thawed  
Powdered sugar, for dusting



## INSTRUCTIONS

1. Preheat oven to 350° F. Grease and flour 6 3x3-inch mini Bundt molds.
2. In a medium bowl, whisk together flour, baking powder, baking soda, and salt.
3. In a large bowl, or in a stand mixer bowl fitted with a paddle attachment, beat sugar and butter on medium speed for 3 minutes.
4. Beat in egg, LorAnn Oils Vanilla Extract, and LorAnn Oils Natural Orange Oil until smooth. Mix in orange juice.
5. Stir in flour mixture until just moistened. Fold in cranberries.
6. Pour batter into prepared pans. Fill ¾ full.
7. Bake for 18–22 minutes, or until bread springs back when touched lightly.
8. Cool in pans for 10 minutes, then transfer to a rack to cool completely.
9. When cool, top with a dusting of powdered sugar, if desired.