



CLONAKILTY

CRANBERRY AND ORANGE CAKE





Cranberry and Orange Cake

Recipe by Chef Eunice Power

Ingredients

- **For the Cake**
- 125g unsalted butter, softened, plus extra to grease
- 200g caster sugar
- 2 large eggs, beaten
- ½ orange (scrubbed), zest and juice
- 1 tsp vanilla bean extract



- 250g plain flour
- 1 heaped tsp baking powder
- 2 tsp mixed spice
- 100g Irish Yogurts Clonakilty Greek Style Natural Live Yogurt, plus extra to serve
- 150g fresh cranberries
- **For the Topping**
- 150g fresh cranberries
- ½ orange, juice
- 60g caster sugar
- 150g icing sugar

Directions

- Preheat the oven to 200°C / gas mark 6. Grease a 900g loaf tin and line with baking parchment.
- Cream together the butter and caster sugar until pale and fluffy
- In a jug, combine the beaten eggs, orange zest, orange juice and vanilla
- Add this mixture to the creamed butter in 3–4 additions, fully incorporating each before adding more
- Fold in the flour, baking powder and mixed spice
- Fold in the yogurt until the batter is smooth
- Transfer ¼ of the batter to the tin. Scatter a handful of cranberries in a line over this layer.
- Fold the remaining cranberries into the rest of the batter and spoon into the tin.
- Bake for 50–55 minutes or until a skewer inserted in the centre comes out clean
- Leave the cake in the tin for 15 minutes, then turn out onto a wire rack to cool completely
- **For the Topping**
- Heat the cranberries, orange juice and caster sugar in a small pan for about 5 minutes until half the berries have popped and the rest are softened
- Strain through a fine sieve, reserving the softened fruit
- Mix 2–3 tablespoons of the strained liquid with the icing sugar to make a thick icing
- Stir the softened fruit into the remaining strained liquid
- Pour and spread the icing over the cooled cake and allow it to drip slightly down the sides
- Top with the softened fruit