



**Photo Courtesy of Dorie Greenspan**

### **Holiday Bundt**

This cake is proof that not every bake for the holidays has to be fancy, fussy, showy or frilly. Done right, simple works, too— and this cake is indeed simple. But charming. It's a sturdy, long-keeping Bundt with a featherlight crumb and the zing of fresh cranberries in every slice. It has the kind of easygoing sweetness and spiced warmth that beckons you back for more and a glaze as pink and gleeful as a giant flower from a fairy-tale garden. And it's the cake I make for all the end-of-year holidays. It may not be most people's idea of what a traditional festive cake should be, but it turns out to be something better: everyone's idea of comfort and joy.

The cake owes much of its tenderness to the addition of yogurt, but you can also get that delicacy from sour cream or buttermilk. And while I always turn to cranberries in fall and winter, I keep making the cake when the weather warms, replacing them with fresh (or frozen) berries. You can switch up the glaze, if you'd like, but I think you'll find it's a good match for almost every kind of soft fruit or berry you might fold into the batter.

**Makes 12 servings**

**FOR THE CAKE**

2 1/3 cups (320 grams) all-purpose flour

2 teaspoons baking powder

1 ¼ teaspoons ground cardamom

¾ teaspoon fine sea salt

¾ teaspoon ground coriander

½ teaspoon baking soda

½ teaspoon ground ginger

1 ½ cups (300 grams) sugar

1 orange or tangerine or

2 clementines

12 tablespoons (6 ounces; 170 grams) unsalted butter, cut into chunks, at room temperature

1/3 cup (80 ml) neutral oil

3 large eggs, at room temperature

2 teaspoons pure vanilla extract

1 cup (230 grams) plain whole milk Greek yogurt, drained of excess liquid if necessary

2 cups (200 grams) cranberries, fresh or frozen (not thawed), coarsely chopped

**FOR THE GLAZE**

2 ¼ cups (275 grams) confectioners' sugar, sifted if lumpy

2 tablespoons cranberry or pomegranate juice, plus more if needed

**To make the cake:** Center a rack in the oven and preheat it to 350 degrees F. Butter a 12-cup Bundt pan, dust the interior with flour and tap out the excess, or lightly coat it with baker's spray.

Whisk the flour, baking powder, cardamom, salt, coriander, baking soda and ginger together.

Put the sugar in the bowl of a stand mixer or in a large bowl that you can use with a hand mixer. Grate the orange (or tangerine or clementine) zest over the sugar, then reach into the bowl and use your fingertips to smush the zest into the sugar until well blended and fragrant. Attach the bowl to the stand if using a stand mixer and fit it with the paddle attachment. Drop the butter into the bowl and mix on medium-high speed for 3 to 4 minutes, until the mixture is pale, creamy and fluffy. Scrape the bowl and beater(s) as you go along. Reduce the speed to medium, slowly pour in the oil and beat for a couple of minutes to blend well. One by one, add the eggs, beating at medium speed for a minute after each one goes in. Beat in the vanilla—the mixture will look like frosting—and then blend in the yogurt on low speed and scrape. With the mixer off, add half the flour mixture. Still working on low, mix until the dry ingredients are almost incorporated. Turn the mixer off, add the remaining flour mixture and, again, beat until almost blended—it's fine if you can still see speckles of flour here and there.

Working with a flexible spatula, fold in the cranberries and any flour that remains in the bottom of the bowl. Scrape the batter into the pan and even it as best as you can—I plunge my spatula in and out of the batter in a few places to help get it into the pan's curves.

Bake for 55 to 60 minutes, or until the cake is deeply golden brown and pulls away from the sides of the pan when gently tugged—a tester inserted into the center of the cake will come out clean. Transfer the pan to a rack and let rest for 5 minutes, then unmold the cake onto the rack. The cake has to be completely cool before you glaze it, so give it enough time to come to room temperature.

**To make the glaze:** Put the sugar in a medium bowl and sprinkle over the juice. Using a flexible spatula, stir the juice into the sugar. You're aiming for a glaze that flows easily off the side of the spatula. If it's too thick, add more juice little by little. Spoon the glaze over the cake, allowing it to run down the sides. Let dry before cutting the cake.

**Storing:** Covered, the cake will keep at room temperature for about 4 days. If you haven't glazed the cake, you can wrap it airtight and freeze it for up to 1 month; thaw in the wrapper. If you like, you can then glaze the cake when it's fully defrosted and at room temperature.

## **Playing Around**

### **A Different Spice Bundt**

If you aren't as crazy about cardamom as I am, you can swap it for cinnamon. You can also play with the spices—I think it's nice to have warm winter spices with the perky cranberries, but the choice is yours.

### **Dried Fruit and Nut Bundt**

The batter is so good and so welcoming that you can switch up the add-ins easily. Moist, plump dried fruits—raisins or snipped apricots, pears or even mango—and chopped toasted nuts are lovely in the cake with or without the tart cranberries. And I love the cake with tiny bits of soft candied or stem ginger. If you're a fan of the sweet-and-tart combo, think about using the ginger along with the cranberries—you'll get a pack of pucker.

### **A Summer Bundt**

When it's no longer cranberry season, use other fresh or frozen (not thawed) berries in place of the cranberries. Go light on the spices and trade the orange for a lemon or lime. If you do this, you might want to use lemon or lime juice in the glaze instead of pomegranate or cranberry juice.

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**About the Recipe:** It's a sturdy, long-keeping Bundt with a featherlight crumb and the zing of fresh cranberries in every slice. It has a special sweetness and spiced warmth of cardamom and coriander that encourages you to just sit back and enjoy life. It's topped with a pink glaze that is perfect for the festive holidays.