



Cranberry Lemon Bundt Cake

You will need:

1/2 cup unsalted butter (softened)

2 cups sugar

12 oz evaporated milk

4 cups flour

2 teaspoons salt

2 tablespoons baking powder

Zest of 1 medium lemon

3 tablespoons lemon juice

10 oz fresh cranberries

Browned Butter Lemon Cream Sauce or White Glaze

1/2 cup butter

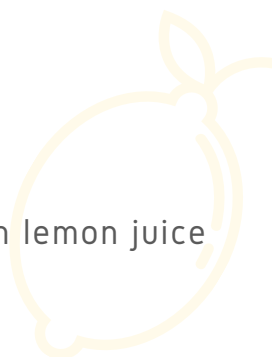
1/4 cup sweetened condensed milk

White Glaze

1 cup (4 oz) powdered sugar

1/3 cup powdered sugar 1 1/2 tbsps. fresh lemon juice

Juice from 1 medium lemon





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Directions

Preheat oven to 350°F. Grease and flour one bundt pan, set aside.

In medium bowl, mix flour, salt and baking powder, set aside.

In stand mixer, mix butter and sugar until fluffy.

Slowly pour in evaporated milk until well blended.

Slowly add in flour mixture. Mixture will be thick, so make sure you scrap down the sides and bottom.

While mixing on low, add in lemon juice and lemon zest until combined.

Using a spatula or wooden spoon, fold in cranberries. If you do not want all the cranberries to go to the bottom of the pan, you should coat them with flour first.

Pour batter into bundt pan, bake for 45-55 minutes until a toothpick comes out clean. Let cool in pan for 10 mins or so and then turn out onto a cooling rack.

While cake is cooling, prepare your [Lemon Cream Sauce](#). After cooled, transfer to serving plate and sprinkle top with powdered sugar.

In saucepan, over low heat, melt butter and cook until lightly browned. Pour in sweetened condensed milk and using a whisk, mix well with butter. Add in lemon juice, keep whisking. Lastly, slowly add powdered sugar while whisking to keep mixture smooth. Remove from heat and pour into serving bowl. Drizzle over sliced cake. Enjoy!

