

Holiday Wreath Cake

Celebrate the season with this festive cake of sweet and tart flavors! The pistachio flour base is complimented with orange, coconut and cranberries; perfect for your holiday gatherings!

Ingredients

2 cups fresh Cranberries, rinsed and patted dry
2 cups All-Purpose Flour + additional
1 ½ teaspoons Baking Powder
½ teaspoon Baking Soda
½ teaspoon Salt
2 cups finely ground Pistachios (from about 2 cups shelled whole pistachios)
¼ + 1 ½ cups Granulated Sugar, divided
3 Large Eggs
1 cup Vegetable Oil
2 teaspoons Vanilla Extract
1 cup fresh squeezed Orange Juice (about 2 Oranges)
2 tablespoons Orange Zest
2 cups Sweetened Coconut Flakes (Baker's Brand recommended)
Confectioners' Sugar

***Special Equipment:** 10-inch Holiday Wreath Bundt Pan or Bundt Cake Pan

Preparation

Toss cranberries with ¼ cup sugar in a medium non-stick oven proof baking tray, set aside.

Preheat oven to 425 degrees with rack in center.

Spray Bundt cake pan with non-stick cooking spray and lightly dust with flour, knocking out excess.

Place cranberries in the oven for 5 minutes, cranberries should just be starting to burst and slightly soften. Remove from oven and set aside.

Reduce oven temperature to 350 degrees.

Sift flour, baking powder, baking soda and salt in a medium bowl. Add ground pistachios and mix.

In the bowl of an electric stand mixer fit with a paddle attachment beat eggs and 1 ½ cups sugar until light and fluffy, about 2-3 minutes. Slowly pour in the vegetable oil and mix until incorporated. Add orange zest and vanilla extract and mix. Reduce speed to low and add flour mixture and orange juice alternatively in batches, beginning and ending with the flour mixture until smooth, scraping down the sides as needed. Stir in cranberries and shredded coconut. Pour batter into prepared Bundt cake pan. (Fill the pan no more than ¾ full to avoid overflow) Bake until a toothpick inserted into the center of the Bundt cake comes out clean, about 50-60 minutes. Remove from oven and cool cake in pan. Run knife around edges and carefully invert cake onto a serving platter. Dust with confectioners' sugar and serve.