

Christmas Cranberry Cake

Ingredients:

- Cooking spray
- 1 (16.25-ounce) box white cake mix
- 1 cup milk
- 3 eggs
- 1/3 cup oil
- 1 cup sour cream
- 1 tablespoon plus 1 teaspoon orange zest, divided
- 1 cup coarsely chopped fresh cranberries
- 3/4 cup finely chopped pecans, divided
- 1 (8-ounce) package cream cheese, room temperature
- 1 cup butter, room temperature
- 1 teaspoon vanilla
- Pinch salt
- 4 1/2 cups powdered sugar



Directions

1. Preheat oven to 350°F. Spray three 9-inch round cake pans with cooking spray.
2. Combine cake mix, milk, eggs, oil, sour cream, and 1 tablespoon orange zest in a large bowl with a hand mixer. With a spatula, fold in cranberries and 1/2 cup pecans.
3. Divide batter equally among all three cake pans.
4. Bake 20 minutes. Allow cake to cool 10 minutes before turning onto a cooling rack. Allow to cool completely.
5. Combine cream cheese, butter, vanilla, salt, and 1 teaspoon orange zest in another large bowl with a hand mixer until smooth. Slowly add in powdered sugar. Stir in remaining pecans.
6. Frost all three cake layers with frosting, including the outside and top of cake. Garnish with additional cranberries and pecans if desired.

Makes 12 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.