



Niagara County Office for the Aging
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Eat Well...Stay Well Dining Program
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*Recipe provided by Niagara County Office for the Aging,
Eat Well...Stay Well Dining Program*

Orange-Glazed Cranberry Cake

Serves: 12

Cooking time- approx 40 minutes

2 cups all-purpose flour
1 ¼ tsp. baking powder
½ tsp baking soda
3 T. Butter, softened
1 cup sugar
2 eggs
2/3 cup plain yogurt
2 cups fresh cranberries or frozen cranberries

Preheat oven to 350 degrees.

Cream the butter with the sugar until fluffy. Add the eggs, beating well after each addition. Beat the flour and soda and baking powder into the creamed mixture alternately with the yogurt, beating well. Fold in the cranberries. Spray a fluted tube pan with nonstick spray. Transfer the cake into the pan.

Bake approx 40 minutes or until toothpick comes out clean. Cool the cake in the pan for 10minutes. Remove it and finish cooking on wire rack.

Orange Glaze:

½ cup confectioner's sugar
4 teaspoons fresh orange juice
1 tsp. grated orange peel

Serving size (1/12th of a cake)

Nutrition Facts per serving:

Calories: 190

Cholesterol: 45 mg

Sodium: 70 mg

Total Fat: 4 grams

Saturated Fat: 2 grams

Protein: 4 grams