



## *Kitchen Cheat Sheet: Cranberry Pound Cake*

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### *Tips and Time Savers*

- For the best results, don't use low-fat sour cream. You need full-fat sour cream to get the right consistency in this cranberry cake recipe.
- You can use a handheld electric mixer or a stand mixer fitted with a paddle attachment to mix the ingredients. Either works fine!
- Mix the batter on low speed until just combined. Overmixing the batter will activate the gluten in the all-purpose flour and create a tough cake.
- To prevent the cranberries from sinking to the bottom of the cake, lightly coat them in flour in a medium bowl before folding them into the batter.
- Use an instant-read thermometer to tell when your cranberry pound cake is done baking. The center of the cake should read 210 degrees F.
- Allow the pound cake to cool in the loaf pan for 10 minutes before transferring it to the wire rack. The hot cake will crumble if you try to remove it from the pan immediately.
- Slide a butter knife along the sides of the cake to help release it from the loaf pan before inverting the cake into a cooling rack.
- Always use room temperature ingredients (unless specified otherwise). If they're too cold, you won't be able to cream the butter and it will be tricky to blend the eggs and sour cream into a smooth mixture.

### *Storage*

**Room temperature:** Store leftover cranberry pound cake in an airtight container or wrapped tightly in plastic wrap at room temperature for up to three days.

I don't like to refrigerate leftover cake because it dries it out more quickly.

**To freeze pound cake,** wrap it tightly in plastic wrap and then in a layer of aluminum foil—or store it in an airtight container. Freeze for up to three months.

**Thaw** frozen pound cake in the fridge before serving. You can pop a slice in the microwave for five to ten seconds if you like to enjoy it warm.

## *Variations*

- Use brown sugar instead of white sugar—the molasses will add a hint of caramel flavor to your orange cranberry pound cake.
- This cranberry cake recipe calls for unsalted butter, but salted butter works, too. Just leave out the extra pinch of salt.
- If you can't find fresh cranberries at a local grocery store, use canned or frozen cranberries in a pinch. Make sure you thoroughly drain canned cranberries before adding them to the cake batter, though.
- Not in the mood for orange flavor? Replace the orange zest with lemon zest for a different citrus twist.
- You can substitute full-fat plain yogurt or Greek yogurt for the sour cream if you like—whatever you have in your fridge will work!
- Make your cake more decorative by sprinkling dried cranberries and drizzling melted white chocolate chips on top!
- Amp up the citrus flavor of your cranberry orange pound cake by topping it with a lemon or orange glaze.
- Leftovers? Make a rockin' French toast with the pound cake slices!

## **FAQs**

### **How do I know when the pound cake is done baking?**

You know cranberry pound cake is ready when a toothpick or cake tester inserted into the center of the cake comes out mostly clean with a few moist crumbs. To be more precise, insert an instant-read thermometer into the thickest part of the cake. The cake is done baking when it reaches an internal temperature of 210 degrees F.

### **What toppings can I add to orange cranberry pound cake?**

Drizzle melted white chocolate or a lemon or orange glaze on top. Sprinkle your cake with chopped pecans, dried cranberries, or sugared cranberries if you're feeling fancy. Make delicious cake even more decadent by slathering it with [cream cheese frosting](#)!

### **Can I use frozen cranberries in Christmas cranberry pound cake?**

Absolutely. You don't even need to thaw frozen cranberries before adding them to the cake batter—just toss them in!

### **Can I use dried cranberries in cranberry orange pound cake?**

I don't like it that way. You need to use fresh fruit in this recipe because it provides a burst of tart juice in every bite and helps make a moist crumb. Dried berries can make your cake taste too dry. Feel free to sprinkle some dried cranberries on top of the cake, though!

## *Nice to have*

**As an Amazon Associate, I earn commission from qualifying purchases.**

[These Amazon Basics 9.5x5-inch loaf pans](#) are the quiet heroes of holiday baking—sturdy, even-heating, and big enough for those buttery pound cake dreams. You get two, so you can gift one loaf and “accidentally” keep the other for quality control.