



THE J.M. SMUCKER Co

Cranberry Apple Cake

Prep Time Cook Time Serves Difficulty

15 mins 1 hr 30 mins 12 N/A

Ingredients

- **Cake:**
- 1 1/4 cups (300 mL) canola oil
- 1 1/4 cups (300 mL) sugar
- 1/2 cup (125 mL) brown sugar, packed
- 4 eggs
- 3 cups (750 mL) Robin Hood® Original All Purpose Flour

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- 2 tsp (10 mL) cinnamon
- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) baking powder
- 3/4 tsp (3 mL) salt
- 1/2 tsp (2 mL) nutmeg
- 3 1/2 cups (875 mL) diced peeled apples
- 1 cup (250 mL) sweetened dried cranberries
- **Icing:**
- 1/4 cup (50 mL) packed brown sugar
- 2 1/2 tbsp (35 mL) 10% cream
- 2 tbsp (30 mL) butter
- 2/3 cup (150 mL) icing sugar

Directions

Step 1:

Preheat the oven to 325°F (160°C). Grease a 10" (25 cm) tube pan.

Step 3:

Beat oil, sugars and eggs in large mixing bowl using an electric mixer on medium speed. Combine next 6 dry ingredients. Add to batter with apples and cranberries, stirring until all ingredients are moistened.

Step 4:

Bake in preheated oven for about 90 minutes, or until toothpick inserted in centre comes out clean. Cool 15 minutes in pan, then remove to wire rack and cool completely.

Step 6:

Heat first 3 ingredients in medium saucepan, stirring until sugar is dissolved and mixture comes to a boil. Cool to room temperature. Add icing sugar, beating until smooth. Use enough icing sugar to make a drizzling consistency. Drizzle over cake. Decorate as desired.

Images

