



[Mini Cranberry Orange Cake Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 20 minutes
Cook Time: 25 Minutes
Total Time: 45 Minutes

Ingredients:

- 1 box Vanilla Cake Mix
- 1¼ cup Water
- 1/3 cup Vegetable Oil
- 3 Whole Eggs
- ½ cup Fresh Cranberries, chopped
- 1 cup Fresh Cranberries, whole, divided
- Zest of 1 Orange
- 2 cups Vanilla Frosting prepared ([homemade](#) or store bought (16oz can))
- 1 drop Red Food Coloring
- ¼ cup Cranberry Juice

Directions:

- Preheat oven to 350°.
- Grease (or spray with a nonstick spray) 8 mini bundt pans.
- Using a stand mixer, combine vanilla cake mix, water, oil and eggs. Beat well.
- Add in ½ cup chopped cranberries, ½ cup whole cranberries and orange zest; combine by hand.
- Divide batter evenly among your prepared mini bundt pans.
- Bake in a preheated 350° oven for 25 minutes or until an inserted toothpick comes out clean.
- Cool completely.
- While cakes are cooling, combine frosting and cranberry juice together.
- When well combined, add the food coloring; mix well.
- When cakes are cooled, place wide side down on serving dishes and spoon the frosting glaze over the top of the mini bundt cake so that it slowly drips down the cake. Garnish with a few fresh whole cranberries in the center.
- Makes 8 Mini Cranberry Orange Cakes