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) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 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) peeled apples, diced
- 1 cup (250 mL) sweetened dried cranberries
- **Icing:**
- 1/4 cup (50 mL) brown sugar, packed
- 2 1/2 tbsp (35 mL) 10% cream
- 2 tbsp (30 mL) margarine
- 2/3 cup (150 mL) icing sugar

Directions

Step 2:

Beat oil, sugars and eggs in large mixing bowl. Combine next 6 dry ingredients. Add to batter with apples and cranberries, stirring until all ingredients are moistened.

Step 3:

Spread in 10" (25 cm) tube pan sprayed with a non-stick spray.

Step 4:

Bake at 325°F (160°C) for about 1 1/2 hours, 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, 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

