Cranberry, Marzipan & Orange Bundt Cake

Preparation Time: 15 Minutes
Cooking time: 35- 40 minutes
Makes: 1
Oven Temp: 180°C/ 160˚C Fan/Gas 5.

150g Unsalted butter, softened, plus extra for greasing
150g Dried Cranberries
50g Marzipan, cubed
150g Glutafin Select Multi-Purpose Mix/ Or Gluten Free Multi- Purpose Mix
1 ½ Tsp GF Baking Powder
¼ Xanthan Gum
150g Caster sugar
3 medium eggs, beaten
75g Ground almonds
1 orange, zested

Topping (optional)
1 Small Orange- Sliced
75g Caster sugar
200mls Orange Juice
100g Icing sugar
100g Dried Cranberries

1. Preheat the oven. **Heavily grease** a 25cm/10" Bundt Tin or 900g (2lb) loaf tin greased and lined with non- stick baking parchment. Combine the cranberries and marzipan with 1 tbsp. of the flour mix and set aside.

2. Sieve together the Multi- Purpose Mix, Baking Powder and Xanthan Gum.

3. Using the all in one method, mix together the butter, sugar, egg, Multi-purpose Mix. Fold in the ground almonds, orange zest, the reserved cranberries and marzipan. Transfer the mixture to the tin and smooth the top.

4. Bake for 35-40 minutes or until a skewer inserted into the middle comes out clean, remove from the oven, rest in the tin for 5 minutes before tipping out onto a wire rack to cool completely.

5. Meanwhile for the topping, put the orange juice in a saucepan add in the caster sugar and sliced oranges, cook on a medium heat for 15 mins. Remove the oranges and set aside. Place the dried cranberries in the juice and leave to cool. Mix the icing sugar with some of the orange juice from the pan to make a smooth, runny icing.

6. Drizzle the icing over the cake, remove cranberries from the juice, then top with the sliced oranges and cranberries. Drizzle a little more icing if you wish.