

MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

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Blood Orange Bundt Cake

Cake Ingredients:

3 cups all purpose flour
2 cups sugar
1 cup unsalted butter (room temperature)
1 cup milk
4 large eggs
2 blood oranges (zest & juice)
1/2 tsp. baking soda
1/2 tsp. baking powder
3/4 tsp. salt

Glaze ingredients:

1/2 cup unsalted butter (room temperature)
2 cup confectioner's sugar
juice from 2 blood oranges

Directions:

1. Preheat oven to 325F.
2. In a stand mixer, cream together the sugar and butter for about 3 min. or until smooth, pale and fluffy. (NOTE: Scrape down the sides regularly throughout this process.)
3. Add one egg at a time and continue until all eggs are intergrated.
4. In a separate bowl, whisk together the baking soda, baking powder, salt and flour. On low speed, add the flour mixture to the creamed butter and eggs in small increments, alternating with the milk, until both are intergrated. Don't overmix. It does not need to be smooth, a few lumps are OK; they will cook out. If you overmix, the batter will form lots of gluten and make your cake more like a bread.
5. Using a spoon or spatula, hand fold in the juice and zest of the orange.
6. Grease/spray your bundt pan making sure to cover every ridge and crevice. Add the batter to the bundt pan; it should not be more than 3/4 full.
7. Place in oven and bake for 1 hour and 15 min. Check after 1 hour using a skewer or toothpick. Once it pulls out clean from the center of the cake, remove and let cool for 15 min. before turning out.

8. It's glazing time! In a medium bowl or stand mixer, beat the butter until light and fluffy. Add the sugar and blood orange juice and mix until smooth. Pour over warm bundt cake. Serve cake immediately or later. Enjoy!