

HWL Cranberry–Orange Butter-Soaked Pound Cake

Recipe by Tamatha Mavraides for Homestead Wife Life

Base adapted from *Bake from Scratch's* Sour Cream Pound Cake – with HWL citrus, butter–brandy soak, and cranberry drizzle.

Cake

Ingredients

$\frac{3}{4}$ cup (170 g) unsalted butter, *room temperature*
 $2\frac{1}{4}$ cups (450 g) granulated sugar
4 large eggs, *room temperature*
 $2\frac{1}{4}$ cups (281 g) all-purpose flour
 $1\frac{1}{4}$ tsp kosher salt (or $\frac{3}{4}$ tsp fine sea salt)
 $\frac{1}{4}$ tsp baking soda
 $\frac{3}{4}$ cup (180 g) sour cream, *room temperature*
2 tsp vanilla bean paste
 $\frac{1}{2}$ tsp orange blossom water
Zest of 1 large orange

Method

1. Preheat oven to 300°F (150°C). Generously butter and flour a 10-cup Bundt pan.
2. In a stand mixer fitted with the paddle, cream butter and sugar on medium speed until very light and fluffy — about 5–7 minutes, scraping the bowl as needed.
3. Beat in eggs one at a time, mixing well after each addition.
4. Add vanilla bean paste, orange blossom water, and orange zest; mix to combine.
5. In a separate bowl, whisk together flour, salt, and baking soda.
6. With the mixer on low, add the dry ingredients alternately with the sour cream (begin and end with flour). Mix only until just combined.
7. Spoon the batter into the prepared pan; tap pan firmly on a towel-lined counter to settle the batter.
8. Bake 65–75 minutes, or until a toothpick inserted in the center comes out clean.
9. Cool in pan for 15 minutes before adding the soak.

HWL Butter–Brandy Soak

Ingredients

1 stick ($\frac{1}{2}$ cup / 113 g) unsalted butter
1 Tbsp brandy (or bourbon, rum, etc.)
 $\frac{1}{2}$ cup cranberry–orange syrup (strained, from your batch)

Method

1. Melt the butter in a small saucepan over low heat.
2. Remove from heat; whisk in brandy and syrup until glossy and well-blended.
3. While the cake is still warm in the pan, gently poke holes all over with a skewer.
4. Slowly pour half the warm soak over the cake; let absorb fully, then repeat with the rest.
5. Rest 20–30 minutes.
6. Invert the cake onto a rack, poke the top lightly, and brush any remaining soak over.

7. Let rest at least 90 minutes before glazing.

Cranberry–Orange Drizzle

Ingredients

1 cup (120 g) powdered sugar, sifted

2 Tbsp (30 ml) cranberry–orange syrup

Pinch of fine salt

(Thin with $\frac{1}{2}$ tsp water or milk if needed.)

Method

1. Whisk all ingredients until perfectly smooth.
2. Strain if needed to remove any lumps.
3. Drizzle generously over the fully cooled cake in a cross-hatch or freeform pattern.
4. Let the glaze set before slicing.

HWL Notes

- *Butter, eggs, and sour cream at room temp make a plush, even crumb (your HWL preference).*
- *The butter–brandy soak gives the cake its signature moist shimmer and visible syrup ribbons.*
- *Resting time matters — the flavor and texture deepen as the cake cools completely.*
- *Serve at room temperature; keeps beautifully for 3 days covered.*