

# CRANBERRY MEYER LEMON LOAF CAKE

*serves 6-8*

This light citrusy holiday cake is not just a wonderful holiday dessert but a delicious breakfast cake! Fresh cranberries and Meyer lemon with a rosemary infused glaze, sweet, tart, lusciously holiday!

**2 ½ c. gluten-free all purpose flour**  
**2 tsp. baking powder**  
**½ tsp. baking soda**  
**½ tsp. salt**  
**1 cup organic cane sugar**  
**1 Tbs. cake enhancer (optional)**

**½ c. unsalted butter, softened**  
**1 Meyer lemon, zested & juiced**  
**½ cup plain or vanilla yogurt**  
**¼ milk**  
**1 tsp. good vanilla extract**  
**2 large organic eggs**  
**1 cup fresh cranberries**

Preheat oven to 350. Spray loaf pan with non-stick spray and line with parchment paper. Sift together flour, baking powder, baking soda and salt into a medium bowl. Add sugar and gently stir using a whisk until well combined. Using the whisk attachment of a stand mixer, combine butter, milk and yogurt until creamy. Add the Meyer lemon zest and juice and vanilla. Stir until combined. Add eggs one a time and stir until just combined between each addition. Pour liquid ingredients into a well in center of dry ingredients and gently fold mixture with a spatula until just combined. Add cranberries and fold into batter. Pour batter into prepared pan and tap the pan on the counter a few times to allow any air bubbles to come to the surface. Allow to rest for 5 minutes then bake for 30 minutes. Tent cake with foil and bake an additional 10-15 minutes until toothpick inserted in center comes out clean. Do not over bake. Cool in pan on wire rack 20-30 minutes then remove cake from pan and continue to cool completely on a wire rack with parchment paper. Pour glaze over top of cake and spread gently, allowing it to run over the sides of the cake. After the glaze has set, transfer to a serving plate and garnish with sugared cranberries and rosemary stalks.

## *glaze and cranberry garnishes*

**½ c. organic cane sugar**  
**½ c. water**  
**1 rosemary stalk, thoroughly rinsed and dried**  
**½ - 1 c. fresh cranberries**

**1 c. powdered sugar, sifted**  
**2-3 Tbs. rosemary simple syrup**

Bring sugar and water to a simmer in a non-reactive saucepan over medium low heat stirring constantly until sugar dissolves. Remove from heat and place rosemary stalk into pan with simple syrup. Cool completely, gently stirring occasionally to release rosemary essence. Remove rosemary stalk. Pour ¼ cup of the simple syrup into a small bowl and set aside for glaze. Toss cranberries in the remaining syrup and using a slotted spoon, remove the berries to a wire rack with a paper towel underneath and allow to dry completely. Meanwhile, stir 2-3 Tbs. of the simple syrup (one at a time) into the sifted powdered sugar until smooth and creamy and desired consistency is reached. Pour or