

# Cranberry Oatmeal Orange Cake

**pre-heat oven to 325°**

Ingredients:

- 2 Cups all purpose flour ( you can substitute Kamut or Buckwheat cup for cup to make it Gluten Free)
- 1 ½ Cups oats
- 1 cup sugar
- ½ cup nuts (optional)
- 1 Tbsp baking powder
- 1 tsp salt (optional)
- ½ tsp baking soda
- 1 Cup milk
- 3 eggs
- ¾ cup chopped apple
- ¾ cup butter, melted
- 1 Tbsp grated orange peel
- 1 ½ Cup chopped cranberries (fresh or frozen)

Cream sugar and butter, add remaining liquid ingredients (I usually add the juice from the orange too)

Mix together the dry ingredients, add to the liquid ingredients

Add the apples and cranberries

Pour into bundt cake pan, bake at 325° for 55 to 60 minutes

Slices better when cooled, but tastes great warm!

## Orange Glaze

2 cups orange juice

½ Cup white sugar (or less, may not need much depending on the juice)

1 to 2 Tbsp cornstarch

1 Tbsp lemon juice

Mix cornstarch with a little orange juice

Into saucepan, pour rest of orange juice and lemon juice then add cornstarch mixture

Heat over medium heat, stirring until thickened

Serve either warm or cold over slices of the cake

**Thanks Mom for sharing**