

Mandarin orange Bundt cake

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This recipe is all about the sweet and tangy goodness of mandarin orange bundt cake, a delicious cake full of citrus flavors. The addition of ricotta gives the cake an incredibly moist crumb, making each bite irresistibly rich and luscious.

Right now, citrus is really prolific in California, filling markets and backyards with an abundance of vibrant oranges, lemons and mandarins. There's something special about baking with fresh, seasonal fruit at its peak- every bite bursts with natural sweetness and a hint of sunshine. If you have access to locally grown mandarin, this cake is the perfect way to showcase their bright, zesty flavors.

Mandarin orange bundt cake has a timeless appeal, reminiscent of simple homemade cakes baked with love in family kitchens. The citrus flavor not only brighten up the cake but also bring a delicious flavor when combined with vanilla. Whether you remember a version of this cake from childhood or discovering it for the first time, its appeal is undeniable.

Variations for this mandarin Orange bundt cake recipe

One of the joys of baking is making a recipe truly yours. For an extra burst of texture and flavor, consider adding finely chopped nuts, shredded coconut or a hint of spice like cinnamon. Want a more citrus taste? A combination of mandarin and a touch of orange zest will enhance the flavor. The ricotta already makes this cake exceptionally rich and moist, but if you want more richness, a touch of honey or a mandarin

glaze instead of powder sugar will take the cake next level.

A mandarin orange bundt cake is a simple yet stunning way to embrace the natural deliciousness and beauty of citrus. It's proof that sometimes, the most unassuming ingredients come together to create something delicious. Whether served as a breakfast treat, an afternoon snack or after dinner treat, this cake is bound to brighten any day!!! So go ahead, bake up a little sunshine and let the sweet smell of mandarin oranges and creamy ricotta fill your kitchen. ENJOY!!!!

Ingredients

- 4 eggs
- 1 1/2 cups sugar
- 3/4 cup light olive oil
- 1 cup ricotta cheese
- 2 Teaspoon vanilla
- 2 mandarin oranges peeled, seeded and pureed
- 2 cups flour
- 1 Tbsp. baking powder
- Powder sugar for serving

Instructions

1. Set your oven to 350- degrees. Grease a 9.5 inch Bundt pan
2. Prepare the mandarins by peeling, seeding and pureeing. Set aside.
3. In a bowl beat the eggs with the sugar until light and fluffy 2-3 minutes. Add in the ricotta and beat 1 minute longer.
4. Add in the oil, pureed mandarin, and vanilla and mix until well combined.
5. Mix the baking powder with the flour. Slowly add the flour mixture to the egg mixture. Mix only until well combined.

6. Pour the cake batter into the prepared Bundt pan. Bake in the preheated oven for 35-40 minutes or until an inserted toothpick comes out clean
7. Let cool slightly before removing from the pan. Cool completely before dusting with powder sugar. ENJOY!!!!