

Cranberry-vanilla mini Bundts

MAKES 12 | ABOUT 1 1/4 HOURS

You will need a mini Bundt pan with 12 cups, each holding 6 tbsp.; we like Wilton's mini fluted tube pan (\$12; walmart.com). You'll have leftover berry sauce, which you can use to spread on a turkey sandwich or add to a smoothie.

5 oz. frozen cranberries

6 tbsp. cranberry juice cocktail, divided

1 cup plus 6 tbsp. granulated sugar, divided

Cooking-oil spray

1/2 cup butter, at room temperature

5 oz. cream cheese, at room temperature, divided

3 large eggs

1 tsp. vanilla extract

1/4 tsp. salt

1 cup flour

1/2 tsp. baking powder

1 cup powdered sugar

1 vanilla bean pod

1. Bring cranberries, 3 tbsp. juice, and 1/4 cup granulated sugar to a boil in a small saucepan. Reduce heat; simmer mixture, stirring often, until most of berries pop, about 4 minutes. Let cool 5 minutes. Stir in remaining 3 tbsp. juice and purée in a food processor. Let cool completely.

2. Preheat oven to 350°. Coat mini Bundt pan with cooking spray.

3. Beat butter, 3 oz. cream cheese, and 1 cup plus 2 tbsp. granulated sugar in a bowl with a mixer on medium speed until smooth. Scrape down sides; add eggs, vanilla extract, and salt. Beat on medium until blended, scraping down bowl as needed.

4. Whisk together flour and baking powder in a medium bowl. Gradually add flour mixture to batter and beat on low speed just until blended.

5. Fill each Bundt cup with 2 tbsp. batter. Dot each with 1/2 tbsp. cranberry sauce, then dollop 1 tbsp. batter on top of sauce, leaving some of it exposed. With a toothpick, swirl sauce and batter together.

6. Bake cakes until a toothpick inserted in thickest part comes out clean, about 18 minutes. Let cool 10 minutes. Invert cakes from pan, using a small spatula if necessary to loosen them. Trim cake edges if you like.

7. Beat remaining 2 oz. cream cheese in a bowl with a mixer until smooth. Add powdered sugar. Slit vanilla bean pod lengthwise and gently scrape out seeds with a small spoon into cream cheese mixture. Add 5 tsp. water and beat until smooth and creamy. Drizzle over slightly warm cakes.

PER CAKE: 403 CAL., 39% (117 CAL.) FROM FAT, 3.5 G PROTEIN, 3.3 G FAT (1.5 G SAT.), 44 G CARBO (0.8 G FIBER), 180 MG SODIUM, 66 MG CHOL. >84

THINK SMALL

TIP 2

Use an ice cream scoop to quickly portion out batter into pan cups.

THINK SMALL

TIP 3

Use plenty of nonstick cooking spray if your pans have lots of nooks and crannies.