

Cranberry Christmas Cake

Dessert

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ingredients

3 pc	eggs
2 cup	sugar
3/4 cup	butter softened
1 tsp	vanilla
2 cup	all-purpose flour
12 oz	fresh cranberries

instructions

- Preheat oven to 350 degrees F. With a mixer, beat the eggs with the sugar until slightly thickened and light in color, about 5-7 minutes. The mixture should almost double in size. The eggs work as your leavening agent in this recipe, so do not skip this step. This mixture should form a ribbon when you lift the beaters out of the bowl.
- Add the butter and vanilla; mix two more minutes. Stir in the flour until just combined. Add the cranberries and stir to mix throughout.
- Spread in a buttered 9x13 pan. Bake for 40-50 minutes, or until very lightly browned and a toothpick inserted near the center of the cake comes out clean.
- Let cool completely before cutting into small slices. I cut mine into fairly small pieces, about 1"x2", so that they could be easily eaten at a party. Enjoy!



BC Cranberry Marketing Commission Recipe Contest