



Cranberry Christmas Cake

Servings: 12

Prep Time: 15min

Cook Time: 40-50min



Ingredients

- 3 eggs
- 2 c sugar
- 3/4 c butter, softened
- 1 tsp vanilla extract
- 2 c flour
- 340g fresh cranberries

Directions

1. Preheat oven to 170 degrees C
2. With a mixer, beat the eggs and 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.
3. This mixture should form a ribbon when you lift the beaters out of the bowl.
4. Add the butter and vanilla; mix two more minutes.
5. Stir in the flour until just combined.
6. Add the cranberries and stir to mix throughout.
7. 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.
8. Let cool completely before cutting in to slices.