



Cranberry Cake

Preheat oven to 350°F
Prep time 15 minutes.
Cook time 40-50 minutes.



Ingredients:

2 cups all-purpose flour
2 cups sugar
3/4 cup butter, softened
3 large eggs
1 teaspoon vanilla extract
1 12 oz. bag of fresh cranberries, washed and dried

Directions:

Preheat oven to 350°F.

Butter the bottom of a 9 x 13 baking pan.

In the bowl of an electric mixer, beat together the sugar and eggs for 5 minutes, until the mixture has thickened and is light in color. Add the softened butter and vanilla and beat for 2 more minutes. Stir in cranberries. Spread batter into buttered pan and bake for 40 to 50 minutes, or until a toothpick inserted in the center of the cake comes out clean.

To serve, sprinkle with powdered sugar and top with a dollop of whipped cream.
Enjoy!