

## **CRANBERRY CHRISTMAS CAKE**

*(from Barefeet in the Kitchen)*

3 eggs at room temperature

2 cups sugar

3/4 cup butter, softened

1 teaspoon vanilla

2 cups all-purpose flour

12 oz fresh cranberries

Heat oven to 350 degrees. With a mixer, beat the eggs with the sugar until slightly thickened and light in color, about 7 minutes. The mixture should almost double in size. The 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 9×13 pan. Bake for 45 to 50 minutes, or until lightly browned and a toothpick inserted near the center of the cake comes out clean. Let cool completely before cutting into squares.