



Cranberry Christmas Cake

3 eggs
2 cups sugar
3/4 cup butter, softened
1 teaspoon vanilla
2 cups flour
12 oz fresh cranberries

Preheat oven to 350 degrees. 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. (I baked mine for 43 minutes.) 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!

[Nancy L Hagan](#) shared [His & Hers Antique Gallery's photo](#).