



Cranberry Christmas Cake

A RECIPE BY ERIKA LEGGE

Prep Time - 10 minutes

Makes - 12 squares

Bake Time - 40-50 minutes

ingredients

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

directions

- 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 9×13 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 squares.

* **Gluten-Free Substitution:** 1 1/4 cup brown rice flour + 1/2 cup potato starch + 1/4 cup tapioca starch + 1 teaspoon xanthan gum.