

Giving Thanks

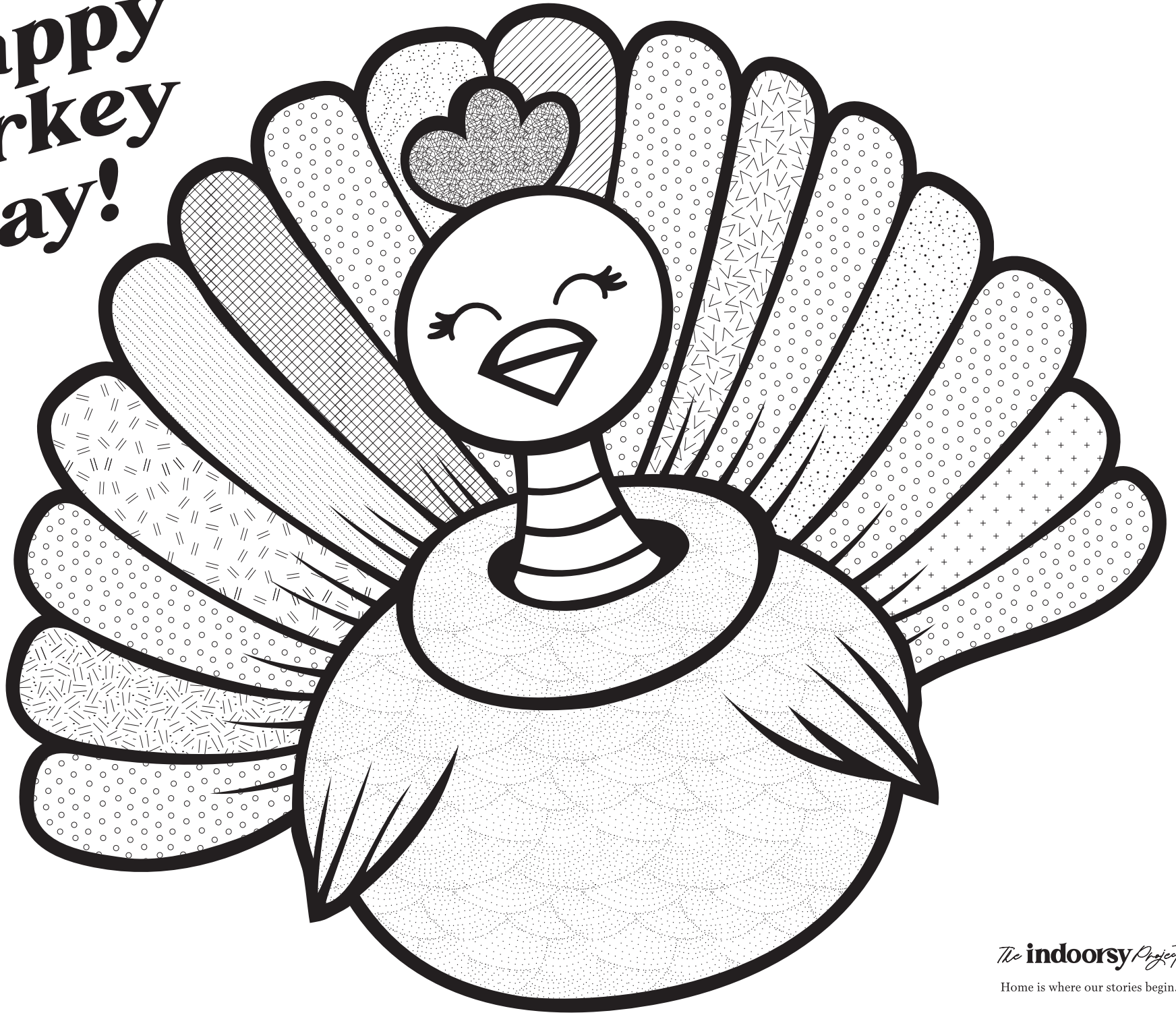
DRAW A PICTURE OF WHO OR WHAT YOU ARE THANKFUL FOR.



The indoorsy Project
Home is where our stories begin.



Happy Turkey Day!



Cranberry Christmas Cake



The indoorsy Project

Home is where our stories begin.

Ingredients

3 eggs
2 cups sugar
3/4 cup butter, softened
1 teaspoon vanilla
2 cups all-purpose flour
12 oz fresh cranberries
(see note below for gluten-free alternatives)

Instructions

Preheat oven to 350 degrees. With a mixer, beat the eggs with the sugar until slightly thickened and light in color, about 5-7 min. 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 2 more min. 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 min., 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 slices (about 1"x2")

Gluten-Free Substitution: 1 1/4 cup brown rice flour + 1/2 cup potato starch + 1/4 cup tapioca starch + 1 teaspoon xanthan gum may be substituted for the amount of all-purpose flour listed in the ingredients above.