



Cranberry Cake with Almond Glaze

Makes a 12 cup Bundt pan

Preheat oven to 350°

Bake for 60-70 minutes

INGREDIENTS

1 cup fresh cranberries
¼ cup sugar
¼ teaspoon grated lemon peel
⅛ teaspoon cinnamon

1 cup fresh cranberries

1 cup butter
8 ounces cream cheese

2 cups sugar
6 large eggs, room
temperature

1 tablespoon vanilla extract
1 teaspoon almond extract

3 cups flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt



DIRECTIONS

Cook on medium-low heat for 10 minutes or until some cranberries burst. Stir continually. This is a very thick mixture.

Stir into above. Set aside to cool. This can be prepared up to 3 days ahead and kept in the refrigerator.

Beat together in mixer at medium-high speed until creamy and smooth.

Beat in sugar ½ cup at a time. Beat 1 minute more. Beat in eggs 1 at a time, scraping sides of bowl occasionally.

Add while mixer is running until blended.

Combine. With mixer on low speed, add and mix until just combined. Spoon ¾ of batter into a greased and lightly floured 12 cup Bundt pan. Spread cooled cranberry mixture evenly over batter. Top with remaining batter. **Bake at 350° for 60-70 minutes or until toothpick comes out clean.** Cool on wire rack 10 minutes. Remove from pan. Cool completely before frosting.

DRIZZLE:

1 cup confectioners sugar
2 teaspoons lemon juice
1 tablespoon water
¼ teaspoon almond extract



Whisk together until smooth.
Drizzle over cooled cake. You can
garnish with sliced almonds if
desired.

