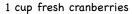


Cranberry Cake with Almond Glaze

Makes a 12 cup Bundt pan Preheat oven to 350° Bake for 60-70 minutes

INGREDIENTS

- 1 cup fresh cranberries
- 1/4 cup sugar
- 1/4 teaspoon grated lemon peel
- 1/8 teaspoon cinnamon



- 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 $\frac{1}{2}$ 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 3/4 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 sugar2 teaspoons lemon juice1 tablespoon water½ teaspoon almond extract



Whisk together until smooth.

Drizzle over cooled cake. You can
garnish with sliced almonds if
desired.



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