

Recipe: Cranberry Bread
From: Janie Makes: _____
2 cups flour - 2 cups Cranberries (fresh or frozen)
1 1/2 c sugar
2 sticks butter (room temp)
1 8oz pkg. Cream cheese (room temp)
4 eggs (room temp)
1 1/2 tsp. vanilla (can add Almond
1 1/2 tsp. baking powder (ec))
1/2 tsp. salt

350° oven Grease Bread Pans (9x5) pans



(I used 1 8in and 2 7in pans)

- 1) Cream butter, cream cheese, sugar, with mixer - Add eggs one at a time and beat in vanilla
- 2) Whisk flour and baking soda and salt
- 3) Gradually combine wet and dry stirring until just incorporated
- 4) Gently fold in Cranberries and pour into pans about 1/2 full
- 5) Place in oven and bake 1 hr until tooth pick comes out clean
- 6) Cool 15 min.



Bake in
2 pans
55 min
line w/ parchment
spray

Best Vanilla Frosting
1c butter (unsalted) 2 sticks
4 1/2 c powdered sugar
1 TBS. vanilla
4 TBS. whole milk or cream
(I use half & half)



Beat until smooth
I make 1/2 recipe for the
bread recipe and whole for
a cake or Cupcakes