

Cream Cheese Cranberry Loaf

INGREDIENTS

2 cups flour
2 cups cranberries, fresh or frozen
1 1/2 cups sugar
1 cup (2 sticks) unsalted butter, room temperature
1 (8 oz.) package cream cheese, room temperature
4 eggs, room temperature
1 1/2 teaspoon vanilla extract
1 1/2 teaspoons baking soda
1/2 teaspoon salt

PREPARATION

Preheat oven to 350° F and lightly grease a 9×5-inch loaf pan with butter or non-stick spray.

Cream together butter, cream cheese and sugar in a large bowl or mixer, then, one at a time, beat in eggs and vanilla.

In a separate bowl, whisk together flour, baking soda and salt until combined. Gradually mix dry ingredients into wet ingredients, stirring until just incorporated.

Gently fold in cranberries, then pour mixture into greased baking dish. (Could also use 2 loaf pans, if desired.)

Place in oven and bake for 60-70 minutes, or until toothpick inserted in center comes out clean.

Remove from oven and let cool at least 15 minutes before serving. Enjoy!

Source : allrecipes.com