

Cranberry Christmas Cake

Topping/Streusel:

3/4 cup lightly packed brown sugar
1 tsp cinnamon
1/2 cup flour
1/4 cup butter

Glaze:

3/4 cup icing sugar
1 tbs warm water
1/2 tsp almond extract

Batter :

1/2 cup soft butter
1 cup white sugar
2 eggs
1 tsp vanilla
1 tsp baking soda
1 tsp baking powder
1/2 tsp salt
2 cups flour
1 cup sour cream

1 1/2 cups fresh cranberries

1. Make batter by creaming butter, sugar, adding eggs and vanilla.
2. Mix dry ingredients (baking soda, baking powder, salt and flour)
3. Add egg mixture and sour cream to dry ingredients.
4. Layer in pan: 1/2 the batter, then the cranberries and streusel then top off with the remaining batter. (When you cut it you will get a swirl design.)
5. Bake in a greased bundt pan at 300 degrees for 1 hour
6. Top with glaze when cool.