



Christmas Cranberry Pound Cake

## Introduction

The Christmas Cranberry Pound Cake is a delightful treat that captures the essence of the



holiday season. With its rich flavor, moist texture, and bursts of tart cranberries, this pound cake is perfect for festive gatherings or as a special dessert to enjoy with family and friends. This recipe combines classic pound cake elements with seasonal ingredients to create a deliciously unique experience.

### **Detailed Ingredients with measures**

- 1 ½ cups unsalted butter, softened
- 3 cups granulated sugar
- 6 large eggs
- 3 cups all-purpose flour
- ½ teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup sour cream
- 2 teaspoons vanilla extract
- 2 cups fresh cranberries, halved
- ½ cup chopped walnuts (optional)

#### **Prep Time**

The preparation time for this delightful cake is about 20 minutes, allowing you to quickly mix and prepare the ingredients before baking.

#### Cook Time, Total Time, Yield

The cook time is approximately 1 hour and 10 minutes, resulting in a perfectly baked cake. Including prep time, the total time comes to roughly 1 hour and 30 minutes. This recipe yields a delicious 10 to 12 servings, making it an ideal choice for holiday gatherings and festive celebrations.





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# **Detailed Directions and Instructions**



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