

Cream Cheese Cranberry Bread by Lynn's Recipes



Lynn demonstrates how to make a delicious Cream Cheese Cranberry Bread that would be perfect for a brunch during the Holidays. This would also make a perfect gift for a neighbor or co-worker.

Ingredients:

- 1 cup butter, softened
- 1 (8 ounce) package cream cheese, softened
- 1-1/2 cups sugar
- 1-1/2 teaspoon vanilla
- 4 eggs
- 2 cups all purpose flour
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 cups cranberries (fresh or frozen)
- 1/2 cup chopped pecans, optional

Preheat oven to 350°. Grease a 9x5 inch loaf pan and set aside.

In a medium bowl, combine flour, baking powder and salt.

In a large mixing bowl, cream together butter, cream cheese, sugar and vanilla. Add eggs, one at a time, beating well after each addition.

Slowly mix the flour mixture into the wet batter until combined. Fold in the cranberries and nuts.

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Fill greased loaf pan. (I actually filled the 9x5" loaf pan and 2 additional mini loaf pans - this makes a lot of batter.)

Bake in preheated oven for 50-60 minutes for the large loaf and 25-30 minutes for the mini loaves.

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Lynn's Recipes | December 2015
www.lynnrecipes.com

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