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Cranberry Christmas Cake

Yield: 16 min Total Time: 70 min

Recipe from: https://www.recipeschoose.com/recipes/traditional-japanese-christmas-cake-recipe

Ingredients:

- 3 eggs
- 2 cups sugar
- 3/4 cup butter softened
- 1 teaspoon vanilla
- 2 cups flour all-purpose, see note below for gluten-free alternative
- 12 ounces fresh cranberries

Nutrition:

Calories: 250 calories
Carbohydrate: 40 grams
Cholesterol: 65 milligrams

4. Fat: 10 grams5. Fiber: 2 grams6. Protein: 3 grams7. SaturatedFat: 6 grams8. Sodium: 75 milligrams9. Sugar: 26 grams

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