

Cranberry coffeecake

INGREDIENTS

- 2 eggs
- 1 cup sugar
- 1 t (teas.) almond flavor
- ¼ pound butter (1/2cup)
- 1 t baking soda
- 1 1/2cup flour
- 1 cup sour cream
- 1 t baking powder
- ½ c *walnut*
- 8oz.whole cranberry sauce

1. Combine flour, baking powder and salt. Set aside.
2. In another bowl beat eggs, butter, cream cheese and sugar.
3. Pour half the batter into a greased loaf pan
4. Add cranberry sauce in between middle.
5. Pour the rest of the batter over the top
6. Bake at 350 until done around 40 minutes or
7. Cool on wire rack.

