



## *CRANBERRY COFFEECAKE*

- 8 oz ( 250 g) cream cheese, softened
- 1 ½ cup (375 mL) white sugar.
- 1 cup (250 mL) butter or margarine
- 1 ½ tsp (7 mL) vanilla
- 4 eggs
- 2 ¼ cups (550 mL) flour
- 1 ½ tsp (7 mL) baking powder
- ½ tsp (2 mL) salt
- ¼ tsp (1 mL) nutmeg, grated ou ground
- 2 ½ cups (625 mL) cranberries (fresh or frozen)
- ½ cup (125 mL) pecans, chopped
- 1 Tbs (15 mL) icing sugar

In a large bowl, beat together cream cheese, sugar, butter and vanilla until smooth. Beat in eggs, one at a time.

In another bowl, stir together 2 cups flour, baking powder, salt and nutmeg. In portions, add into batter, stirring until combined.

Toss together cranberries and pecans in remaining flour. Fold into batter and pour into greased 10'' bundt pan or angel food pan. Bake in 350° F (175° C) oven for 55-60 minutes, or until toothpick comes out clean. Cool for 15 minutes, and then turn onto plate. Dust with icing sugar.

Serves 16