



Cream Cheese Cranberry Loaf

Description

There's something magical about pulling a Cream Cheese Cranberry Loaf out of the oven. The aroma, the warm, comforting sight of golden crust mixed with bursts of cranberry—it's like a hug in loaf form. This recipe isn't just a bake; it's an experience, perfect for cozy fall days, a thoughtful Thanksgiving addition, or even as a pick-me-up during those mundane afternoons.

Why's Everyone Raving About This Loaf?

It's simple: the loaf's irresistible charm lies in its perfect marriage of flavors. The cream cheese adds a richness that's hard to beat, making each slice satisfyingly moist. Then, those cranberries pop in with their tart notes, cutting through the richness just right. It's a dance of flavors in your mouth—one that you don't want to miss out on.

Fresh or Frozen Cranberries: Does It Matter?

Here's the good news: both work wonderfully! Fresh cranberries bring a vibrant, zingy edge, while frozen ones are super convenient and ensure you can make this loaf any time of the year. Whichever you choose, you're in for a treat.

The Secret to That Perfectly Moist Slice?

It's all in how you mix it. Think of it as creating a little bit of kitchen magic: whip the butter, cream cheese, sugar, and vanilla until it's just fluffy enough. Add those eggs one by one, and you're infusing love and care into every bit of the batter. This is what makes each slice tender, moist, and downright delicious.

Got a Busy Schedule? Make It Ahead!

One of the best things about this loaf? It waits for you. Bake it, let it cool, wrap it up, and it stays scrumptious for days. It's like having a secret stash of homemade goodness, ready whenever you

need a slice of comfort.

Feeling Adventurous? Toss in Some Extras!

Why not? Throw in some chopped pecans or walnuts for an added crunch. Feeling daring? A dash of orange zest or a handful of chocolate chips could turn this into your new signature bake. It's your canvas; go ahead and paint it with flavors!

How to Tell When It's Baked to Perfection?

Keep an eye on the clock and your senses on alert. When the top is golden and a toothpick comes out clean, you're done. It's about 1 hour and 30 minutes at 350 degrees, but trust your instincts (and your oven!).

Baking a Cream Cheese Cranberry Loaf isn't just cooking—it's creating moments, memories, and a little bit of magic. Whether it's accompanying your morning coffee or ending your evening meal, each slice is a celebration, a comforting embrace in edible form. So, go on, give it a try. Your kitchen (and your tastebuds) will thank you.

Preparation Time: Approximately 20 minutes **Cooking Time:** About 1 hour **Total Time:** Around 1 hour and 20 minutes **Category:** Snack **Cuisine:** American **Yield:** 16 servings **Energy:** 381 kcal per serving

Required Ingredients:

- 1 cup (c.) butter, softened
- 8 oz cream cheese, softened
- 1.5 cups (c.) sugar
- 1.5 teaspoons (tsp) vanilla extract
- 4 large eggs
- 2 cups (c.) all-purpose flour
- 1.5 teaspoons (tsp) baking powder
- 0.5 teaspoon (tsp) salt
- 2 cups (c.) fresh or frozen cranberries
- 0.5 cup (c.) chopped pecans (optional)

Method of Preparation:

1. Preheat your oven to 350°F.
2. In a large bowl, cream together butter, cream cheese, sugar, and vanilla. Incorporate eggs one at a time, ensuring each is well mixed.
3. In a separate bowl, mix flour, baking powder, and salt. Gradually blend this into the creamy mixture. Gently fold in cranberries and pecans.
4. Divide the batter into two greased 9x5 inch loaf pans. Bake for 45-60 minutes at 350°F. Alternatively, use four mini loaf pans and bake for 40 minutes. **Note:** Initially, this recipe suggested a single loaf pan baked for 90 minutes. However, feedback led to a modification for two loaf pans. Both one and two loaf pan methods work, but two pans are more reliable. Adjust baking time to 50-60 minutes. Mini loaf pans also yield great results.

Additional Notes:

- Some bakers experienced issues with the bread not baking thoroughly. Retesting has confirmed it bakes well in both one and two 9" x 5 loaf pans. Adjust your baking time accordingly.
- This recipe is versatile and can be adapted to various loaf pan sizes, ensuring a delightful baking experience every time.

Category

1. Oven Recipes

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