



Cranberry Apple Cake



Prep
15 m

Cook
1 h 15 m

Ready In
1 h 30 m

allrecipes

SAFeway

Safeway
11450 San Pablo Ave
EL CERRITO, CA 94530

Recipe By: stupidmonke

"A moist and delicious treat with a great mix of flavors. Perfect for those unused cranberries from Thanksgiving. You can use a variety of pans depending on what you have. Baking times will vary based on the pan. Two loaf pans take about an hour."

Loose Fuji Apples
1 Lb
\$1.28 for 1 item -
expires in 2 days

Ingredients

- | | |
|----------------------------|----------------------------|
| 2 eggs | 1 teaspoon salt |
| 1 3/4 cups brown sugar | 1 teaspoon ground cinnamon |
| 1/2 cup vegetable oil | 1 teaspoon ground nutmeg |
| 1 teaspoon vanilla extract | 2 cups chopped apples |
| 2 cups all-purpose flour | 2 cups fresh cranberries |
| 1 teaspoon baking soda | 1 cup chopped pecans |

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch fluted-tube pan (such as Bundt(R)).
- 2 Whisk eggs, brown sugar, oil, and vanilla extract together in a bowl until smooth.
- 3 Sift flour, baking soda, salt, cinnamon, and nutmeg together in a separate bowl; stir into egg mixture. This is a very thick mixture so use a solid spoon to mix together. Fold in apples, cranberries, and pecans until evenly incorporated. Pour batter in the prepared pan.
- 4 Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, about 1 hour 15 minutes.