Cherry Berry Holiday Cake Squares
This double cranberry snacking cake makes everyday a holiday

1/3 cup dried cherry flavored cranberries
2/3 cup hot water
3 cups sifted all-purpose flour
1-1/2 teaspoon baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/4 teaspoon ground cloves
1 cup unsalted butter, softened
1-1/2 cups granulated sugar
1 teaspoon vanilla extract
4 eggs
1 cup whole berry cranberry sauce
Confectioners' sugar, as desired

Preheat oven to 350 degrees F. Line greased 13x9-inch pan with parchment paper; lightly grease parchment paper. Set aside.

Place cherry flavored cranberries in hot water; set aside for about 10 minutes or cranberries soften. Drain water, setting aside 2 Tablespoons for the cake. Set drained cranberries aside.

In a medium sized bowl, stir together flour, baking powder, salt, cinnamon, and ground cloves. Set aside.

In mixing bowl, cream butter, sugar, and vanilla extract. Add reserved 2 Tablespoons water and eggs, one at a time, beating until creamy. Add dry ingredients slowly mixing at low speed only until batter forms. Spoon batter evenly into prepared baking pan.

In small bowl, stir reserved dried cherry cranberries with whole berry cranberry sauce. Spoon cranberries by teaspoonfuls over the cake; lightly run a knife through the top to swirl the topping and form a pattern; even the top before baking. Bake in preheated 350-degree F oven for 35 minutes or until lightly brown and tests done.   Remove from oven; cool cake completely. Remove cake from pan; cut into squares. Sprinkle with confectioners' sugar before serving. Yield: about 24 squares

Cook's Note: For easier cutting, I usually chill the cake before cutting it.

Recipe shared by: Mrs. Ann Holz, Temple, NH

About the Recipe: This classic recipe is a buttery cake with a touch of vanilla and has swirls of two different kinds of cranberries. It's easy to make, serve, and even freeze. This cake is simply delicious to serve as a coffeecake for breakfast. What a wonderful way to start the holiday season!