

Apple Cranberry Spice Pound Cake

Writer in the Kitchen with MK McClintock

This tender, flavorful pound cake is an easy homemade dessert—perfect for Christmas baking, tea time, or a quiet moment to yourself.



Yield: 1 loaf (9×5-inch) or a small bundt
Butter + Sour Cream Version

Ingredients:

Wet Ingredients

- ¾ cup (1½ sticks) unsalted butter, softened
- ½ cup full-fat sour cream, room temperature
- 1¼ cups granulated sugar
- 3 large eggs, room temperature
- 1½ tsp vanilla extract

Dry Ingredients

- 2 cups all-purpose flour
- 1½ tsp baking powder
- ½ tsp salt
- 1½ tsp ground cinnamon
- ¼ tsp nutmeg
- ¼-½ tsp allspice or cloves (optional, but recommended)

Fruit Mix

- 1½ cups apples, peeled and finely diced
- 1 cup cranberries (fresh or frozen)
- 1 tbsp flour

Instructions:

1. Prep

- Preheat oven to **325°F (165°C)**
- Grease and line a loaf or bundt pan

2. Cream Butter & Sugar

- Beat butter and sugar for 3–4 minutes until pale and fluffy

3. Eggs & Flavor

- Add eggs one at a time, mixing well after each addition
- Mix in vanilla

4. Add Sour Cream

- Mix in sour cream just until smooth
- Don't overbeat—this keeps the crumb tender

5. Dry Ingredients

- Whisk flour, baking powder, salt, cinnamon, nutmeg, and allspice (I also added a dash of cloves)

6. Combine

- Gently fold dry ingredients into batter in two additions
- Stop mixing as soon as no dry streaks remain

7. Fold in Fruit

- Toss apples and cranberries with 1 tbsp flour
- Fold gently into batter

8. Bake

- Pour into pan and smooth top
- Bake **65–75 minutes**, until a toothpick comes out clean
- Cool 15 minutes before removing from pan

Optional Cinnamon Glaze

Mix:

- 1 cup powdered sugar
- 1–2 tbsp milk
- 1 tsp vanilla extract
- Pinch of cinnamon

Drizzle over cooled cake.

Note: I halved the glaze recipe and added cinnamon and vanilla to one half, drizzled it on first, and then used the other half plain and drizzled it over. I then garnished with pecans.