

# 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

- 3/4 cup (1 1/2 sticks) unsalted butter, softened
- 1/2 cup full-fat sour cream, room temperature
- 1 1/4 cups granulated sugar
- 3 large eggs, room temperature
- 1 1/2 tsp vanilla extract

### Dry Ingredients

- 2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1 1/2 tsp ground cinnamon
- 1/4 tsp nutmeg
- 1/4-1/2 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.