**Snack Cake**

3 eggs

2 c granulated sugar

3/4 c butter, softened

1 tsp vanilla

2 c all purpose flour

2 ½ cups fresh cranberries or other fruit (do NOT use frozen)

1. Grease a 9 x 13 cake pan and set aside. Preheat oven to 350. With a mixer, beat the eggs with the sugar until slightly thickened and light in color, about 5-7 minutes.. *The mixture should almost double in size. The eggs work as your leavening agent in this recipe, so do not skip this step. This mixture should form a ribbon when you lift the beaters out of the bowl.*

2. Add the butter and vanilla; mix two more minutes. Fold in the flour until just combined. Add the fruit and fold to mix throughout.

3. Spread in pan and bake for 40-50 minutes, or until lightly browned and the cake springs back when lightly touched. Let it cool completely, dust with powdered sugar, cut into squares, and serve.