

Chocolate Cranberry Tea Cakes

1/2 c. butter, softened to room temperature
1 1/2 c. sugar
2 eggs
1 c. sour cream
2 c. flour
1/2 c. cocoa powder
1/2 t. each, baking soda and salt
1 1/2 t. baking powder
1 t. vanilla extract
4 oz. bittersweet chocolate, chopped
3 oz. dried cranberries, chopped fine

Cream together the butter and sugar until light and fluffy. Then add eggs and sour cream and combine well. Sift together the flour, cocoa powder, soda, baking powder, and salt. Add to the butter mixture. Add the chocolate, vanilla and cranberries and mix. Butter and flour either a six to eight cup bundt cake pan, two one-pound loaf pans, four mini loaf pans, or other cake mold and fill with batter leaving about one and a half inches of room from the top of the pan. Bake in a preheated 325°F oven until springy, about 55 minutes. Unmold while warm, and wrap in plastic wrap.