

— desserts —

CRANBERRY CAKE WITH BUTTER SAUCE



30 minutes



30-40 minutes



12-15 servings

INGREDIENTS

Cranberry Cake:

3 cups flour (750 mL)
4 tsp. baking powder (20 mL)
1/2 tsp. salt (2 mL)
3 tbsp. butter or margarine (45 mL)
1 1/2 cups sugar (375 mL)
1 1/2 tsp vanilla (7 mL)
1 1/2 cups milk (375 mL)
3 cups cranberries (750 mL)

Butter Sauce:

3/4 cup butter or margarine (175 mL)
1 1/2 cups sugar (375 mL)
3/4 cup evaporated milk or cream (175 mL)

INSTRUCTIONS

To prepare the cake

1. Mix the flour, baking powder and salt in a bowl and set aside.
2. Cream together the butter, sugar and vanilla. It does not get all creamy and fluffy as it does in a butter cake, as the ratio of butter to sugar is not high enough. That is the way it is supposed to be.
3. Add the flour mixture to the creamed mixture alternatively with the milk, beating after each addition, just until it is mixed.
4. Stir in the cranberries. (If you are using large commercial cranberries, chop them up a bit. Try a quick whir in the food processor.)
5. Spread the batter in a greased 9 x 13" (23 x 33 cm) pan. Bake in a 400°F (200°C) oven for 30–40 minutes, until golden brown and the top springs back when lightly touched.

To prepare the butter sauce

1. Combine the sauce ingredients in a saucepan and bring to a boil over medium heat, stirring constantly. Simmer for two minutes and remove from heat. A wire whisk is very useful to keep the sauce smooth. Serve the sauce warm over the cake.

