



NANTUCKET CRANBERRY CAKE

FROM KING ARTHUR FLOUR

INGREDIENTS

1 Tbsp melted unsalted butter
2 cups fresh or frozen cranberries,
chopped
½ cup chopped walnuts
½ granulated sugar
2 large eggs
¾ cup unsalted butter, melted and
cooled slightly
1 cup granulated sugar
1 cup all-purpose flour
½ tsp salt*
1 tsp vanilla extract
¼ tsp almond extract
Coarse white sparkling sugar, for
topping

DIRECTIONS

Preheat the oven to 350°F. Lightly grease a 10" deep dish pie plate or 9" square cake pan. Melt 1 tablespoon butter, and drizzle it into the bottom of the pan.

Spread the chopped cranberries and nuts in the bottom of the pan. Sprinkle with ½ cup sugar.

In a mixing bowl, beat together the eggs, ¾ cup melted butter, 1 cup sugar, flour, salt, vanilla, and almond extract.

Spread the thick batter over the cranberries and nuts in the pan, using a spatula or wet fingers.

Sprinkle the coarse sugar atop the batter.

Bake the cake for 40 to 45 minutes, until a cake tester inserted into the center comes out clean of batter or crumbs.

Remove the cake from the oven. Serve warm, or at room temperature; just as it is, or with whipped cream or ice cream.