

# Cranberry Cake

Submitted by Tiffany

Every December my parents host a Christmas party, and my mom would always bake this cranberry cake. She would have the butter sauce topping in a pot on the stove so it's nice and warm when you spoon it over the cake. As a child I'd want the piece to swim in that sauce! Now, I'll have a piece without the butter sauce as I've grown to enjoy the tartness of the cranberries without all that sugar.

## Ingredients

- 1 ½ cups white sugar
- 1 ½ cups milk
- 5 tablespoons butter or margarine, melted
- 3 cups flour
- 3 teaspoons baking powder
- Pinch of salt
- 1 package fresh, whole cranberries

### Butter Sauce Topping

- ¾ cup butter
- 1 ½ cups white sugar
- ¼ cups whipping cream



Notes:

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## Directions

1. Mix all ingredients except the cranberries. Fold in cranberries.
2. Bake in a greased and floured 9 x 13 pan at 350 degrees for 45 minutes.
3. For Butter Sauce Topping combine ingredients in a saucepan, bring to boil; lower heat temperature and gently boil for 7-10 minutes. Spoon sauce, while hot on individual cake servings. Always a crowd pleaser!