

CRANBERRY CAKE

Grandma Davies

INGREDIENTS

1 ½ T butter

½ c sugar

¼ c water

¼ c evaporated milk

1 c flour

½ t salt

1 t baking soda

1 c fresh cranberries

FOR SAUCE

¼ lb butter (1 stick)

½ c evaporated milk

1 c sugar

1 t vanilla

DIRECTIONS

Preheat oven to 350 degrees

For Cake:

Cream butter and sugar together

Mix remaining ingredients together. Add to butter and sugar. Dough will be very thick. Add in fresh cranberries.

Bake in an 8" square pan or in a rectangle glass dish for 30 minutes at 350 degrees.

For Sauce:

Add all ingredients to a saucepan and bring to boil. Stir with whisk for 2 minutes.

Drizzle over cake before serving.

SHOPPING LIST

Butter

Evaporated Milk

Fresh Cranberries