**Nantucket Cranberry Cake**

**From Patrice Thacker**

**1 tablespoon melted butter**

**2 cups fresh or frozen cranberries, chopped**

**½ cup chopped walnuts**

**½ cup granulated sugar**

**2 large eggs**

**¾ cup (12 tablespoons) butter, melted and cooled slightly**

**1 cup granulated sugar**

**1 cup all purpose flour**

**½ teaspoon salt**

**1 teaspoon vanilla extract**

**¼ teaspoon almond extract**

**Coarse white sparkling sugar, for topping**

**\*Reduce the salt to ¼ teaspoon if you use salted butter**

**Preheat the oven to 350 degrees F. Lightly grease a 10” 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 the ½ cup sugar.**

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

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

**Sprinkle coarse white sprinkling sugar atop the batter, if desired.**

**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.**

**\*\*If you’re using frozen cranberries, either thaw them a bit after chopping or add a couple of minutes to the cake’s baking time.**