

Cranberry Walnut Cake

1 C flour

1 C sugar

1/4 tsp salt

2 C cranberries

1/2 C chopped walnuts

1/2 C butter, melted

2 large eggs

1 tsp almond extract



Preheat oven to 350 degrees. Grease 9" pie pan.

Combine flour, sugar, and salt. Stir in cranberries and walnuts, toss to coat.

Stir in the butter, beaten eggs, and extract. Batter will be thick. Spread it into pie pan.

Bake for 40 minutes, or until toothpick comes out clean. Serve warm with whipped cream or ice cream as a dessert...or use as a breakfast coffee cake. Makes a great hostess gift at the holidays.