

Cranberry Cake with Butter Sauce

from Blueberries & Polar Bears

3 cups all purpose flour

4 tsp baking powder

$\frac{1}{2}$ tsp salt

1 $\frac{1}{2}$ tsp vanilla

3 tblsp butter

1 $\frac{1}{2}$ cups white sugar

1 $\frac{1}{2}$ cups milk

3 cups cranberries

I use frozen berries and chop them in half while they are still frozen. Sift together the flour, baking powder and salt. Cream butter, sugar and vanilla. Add flour mixture to the creamed butter alternately with milk. Beat after each addition until just mixed (do not over mix). Fold in cranberries. Spread into a greased 9 x 13 pan. Bake at 400 F for 30 to 40 minutes or until golden brown on top and centre springs back when lightly touched. Serve large slabs with warm butter sauce. Very very yummy!

Butter Sauce:

$\frac{3}{4}$ cup butter

1 $\frac{1}{2}$ cup white sugar

$\frac{3}{4}$ cup cream

Combine all ingredients in a saucepan and bring to a boil over medium heat, stirring constantly. Simmer for 2 minutes and remove from heat. Use a whisk to keep the sauce smooth. Serve warm over cranberry cake.