

Cranberry Recipes

SIMPLE NOT-TOO-SWEET CRANBERRY CAKE

- 2 cups Fresh Cranberries
- 2 cups Flour
- 1 cup Sugar or Sucanat
- 2 tsps Baking Powder
- ¼ tsp Sea Salt
- 4 tsps Butter
- 1 cup Sour Milk (buttermilk)

Preheat oven to 375 degrees (175 C). Sift all dry ingredients together, add softened butter to sour milk. Mix until smooth, fold in Cranberries. Use layer pan for a softer cake or spread thinly on a sheet cake pan.

Bake 25-25 minutes, until light brown.

Frost with any frosting or drizzle on a sweet sauce. Good plain also.



CRANBERRY PUMPKIN MUFFINS

- 2 cups fresh Cranberries, chopped
- 2 cups All-Purpose Flour
- ¾ cup Sugar or Sucanat
- 3 tsps Baking Powder
- tsp Sea Salt
- ½ tsp Ground Cinnamon
- ½ tsp Ground Allspice
- 2 Eggs
- ¾ cup Fresh (or Canned) Pumpkin



Sift all dry ingredients together, set aside. Beat oil, eggs & pumpkin until well-blended and add all at once to dry ingredients. Stir just until moistened, fold in Cranberries. Spoon into paper lined muffin cups or muffin tray.

Bake at 400 degrees (205 C) for 25-30 minutes. Makes 18 muffins.