

# Cranberry Pudding Cake

Author: From *The Cranberry Connection*, by Beatrice Ross Buszek



Servings: 9

*Do make this in a smaller, rather than a larger casserole dish - if you use a flatter dish than an 8x8 Pyrex dish, you'll have a lot less pudding part.*

From Carolyn T's Food Blog, Tasting Spoons: <http://tastingspoons.com>

1. Heat oven to 325.
2. Cook cranberries with water over high heat about 5 minutes.
3. Mix 1 cup sugar and cornstarch and stir into boiling mixture. Boil rapidly one minute. Remove from heat and stir in butter and nutmeg. Pour into an 8x8 inch baking dish.
4. Sift flour, baking powder and 1/2 cup sugar into a bowl. Add shortening and cut in finely. Add milk and mix well. Stir in dates, raisins and nuts. Drop by large spoonful on top of cranberry mixture. Sprinkle with the extra sugar. Bake about 55 minutes or until browned and cooked through. Serve warm with ice cream.

## CRANBERRIES:

1 1/2 cups cranberries

1 1/3 cups water

1 cup sugar

2 teaspoons cornstarch

1/4 teaspoon nutmeg

1 tablespoon butter

## CAKE:

1 1/4 cups flour

2 teaspoons baking powder

1/4 cup sugar

1/4 cup butter

1/2 cup milk

1/2 cup raisins

1/2 cup dates, chopped (optional)

1/2 cup walnuts, chopped

2 tablespoons sugar (to sprinkle on top)

2 cups vanilla ice cream, optional

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Per Serving (excluding unknown items): 409  
Calories; 14g Fat (30.3% calories from fat); 6g  
Protein; 69g Carbohydrate; 3g Dietary Fiber;  
32mg Cholesterol; 207mg Sodium. Exchanges: 1  
Grain(Starch); 0 Lean Meat; 1 Fruit; 0 Non-Fat  
Milk; 2 1/2 Fat; 2 1/2 Other Carbohydrates.