

Tart Cranberries Nestled In A Buttery Mess Of Yummy Cake

Ingredients

1 c sugar
3 Tbsp butter, room temperature
1 c TruMoo milk
2 c cake flour
2 tsp Clabber Girl baking powder
pinch Morton salt
1 tsp McCormick vanilla
2 c Ocean Spray cranberries, cut in half (fresh is best or frozen)

LEMON BUTTER SAUCE

1/2 c Land O Lakes butter
1 c Domino brown sugar
1 pt boiling water
2 Tbsp Gold Medal flour
juice of one lemon
1 tsp pure vanilla extrac

Instructions

Beat sugar and butter until creamy. Add vanilla.

Sift flour, baking powder and salt together. Alternating, add milk and flour to sugar/butter mixture until combined. Mix cranberries in.

Pour into a greased and floured square 8 or 9-inch pan. Bake in a 375-degree oven for 30 minutes.

While cake is baking you can prepare the sauce.

In a sauce pan combine the butter, brown sugar, flour and boiling water. Bring to a boil. Boil 1 minute or until thickened. The sauce should be thick like a gravy, not too thick. Remove from heat. Add lemon juice and vanilla.

Cool the cake. Cake can be served warm from the oven or cool. Serve cake with hot sauce. TIP: Mom always made the cake and

sauce ahead of time. She stored the sauce in a glass jar in the refrigerator and reheated it when she served the cake.
Source : allrecipes.com