

Cranberry Torte

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Best of the Best from Minnesota Cookbook

1 cup sugar
1 egg
1 1/2 cups flour
1/4 cup margarine
1/2 cup milk
1/2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla
1 1/2 cups whole
cranberries (may be frozen)
BUTTER SAUCE
1 cup sugar
1 cup cream OR
evaporated milk
1/2 cup butter OR
margarine
1 teaspoon vanilla

Preheat the oven to 350 degrees.

In a bowl, mix the sugar, egg, flour, margarine, milk, baking powder, salt and vanilla. Fold in the cranberries. Place in a 9x9-inch pan.

Bake for 40 minutes or until done.

Make the Butter Sauce: In a saucepan, place the sugar, cream, butter and vanilla. Simmer until the sugar is dissolved.

Serve the cake warm with the Butter Sauce.

If there is any remainder, both the cake and sauce freeze well.

Per Serving (excluding unknown items): 3625 Calories; 148g Fat (36.4% calories from fat); 31g Protein; 552g Carbohydrate; 5g Dietary Fiber; 477mg Cholesterol; 2917mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 28 1/2 Fat; 27 Other Carbohydrates.