



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Cranberry Nut Dessert (rewritten from Use Real Butter)

Most nuts would work here, but I used lightly toasted almonds and it seemed like a perfect match.

1 cup (4.8 ounces) all-purpose flour
1 cup (7 ounces) granulated sugar
¼ teaspoon salt
2 cups fresh or frozen cranberries
½ cup chopped nuts
2 eggs
8 tablespoons (1 stick) butter, melted and cooled
½ teaspoon almond extract

1. Adjust a rack to the middle position and heat the oven to 350°F. Spray a pie pan with spray oil.
2. In a large bowl, combine the flour, sugar, salt, cranberries, and nuts. In another bowl, whisk the eggs until broken up, then whisk in the butter and almond extract. Pour the liquid ingredients into the dry ingredients and stir until just combined.
3. Spread the batter in the prepared pan; bake for 40 minutes or until a toothpick inserted near the center of the pan comes out clean or with a few crumbs hanging onto it. Let the dessert cool for at least 15 minutes before serving. Serve with ice cream or whipped cream, if desired.