



Nantucket Cranberry Cake

2	cup	Cranberries, chopped
1/2	cup	Walnuts or Pecans, chopped
1/2	cup	Sugar
2	each	Eggs
1 1/2	stick	Butter, melted and cooled
1	cup	Sugar
1	cup	Flour
1/4	tsp	Salt
1/4	tsp	Almond Extract

Chef Julie Fether
Original recipe from Chef Becky Wann
White River Café, Bloomington, AL
Chef-mentor to Julie for 5 years

Pre-heat oven to 350. Line the bottom of a 9" springform pan with waxed paper. Combine chopped cranberries, nuts and sugar. Spread over the bottom of the springform pan. Combine eggs, melted butter, sugar, flour, salt and almond extract until smooth. Spread over the top of the cranberry mixture. Bake 40 minutes until a toothpick inserted in the middle comes out clean. Cool 20 minutes in the pan, then invert.

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