



HOLIDAY DESSERTS

CRANBERRY CAKE

Ingredients:

3 Tbsp. butter
1 cup sugar
1 egg
2 cups flour
1 cup milk
3 tsp. baking powder
1/4 tsp. salt
2-3 cups raw cranberries

Butter Sauce

1 cup sugar

1/2 cup butter
1/2 cup evaporated milk or cream
1 Tbsp. flour
1 tsp. vanilla

METHOD

Grease and flour a bundt pan or 9 x 13 inch pan. Cream butter, sugar and egg. Beat in flour, milk, baking powder and salt. Fold in cranberries. Spread batter in pan. Bake at 350 degrees about 45 minutes. Bundt pan may need one hour. Serve with butter sauce. For butter sauce, mix flour and sugar. Place all ingredients except vanilla in saucepan. Heat, beating well over high heat until hot and bubbly. Add vanilla. Serve warm over cranberry cake.

Mary Jessen, Holabird

BAKED RICE PUDDING

Ingredients:

2 cups milk
1 cup water
1/4 cup sugar
3 tbsp. rice
1 tbsp. butter
1/4 cup raisins
Pinch of salt

Topping

Sugar
Cinnamon
Milk

METHOD

In a 2-qt. baking dish, add milk, water, sugar and rice. Stir together. Add a pinch of salt and raisins. Bake at 350 degrees for one hour. Take out of oven and add butter. Let sit while you eat main meal. Dish up in bowls, sprinkle with sugar, cinnamon and add milk.

Deanna Dean, Artesian

FANCY CHRISTMAS CAKES

Ingredients:

Cakes

1 pkg. (2-layer size) white cake mix
1 tbsp. McCormick® Red Food Color
1 tsp. McCormick® All Natural Pure Vanilla Extract
1 tbsp. McCormick® Green Food Color
1 pkg. (16 oz.) chocolate candy coating, such as CANDIQUIK®

Buttercream

1/2 cup (1 stick) butter, softened
1 tsp. McCormick® All Natural Pure Vanilla Extract
1 pkg. (16 oz.) confectioners' sugar, sifted
2 tbsp. milk
Pinch of salt

METHOD

Preheat oven and prepare batter as directed. Divide batter evenly into 2 bowls (about 1-1/2 cups of batter each). Stir red food color and vanilla into first bowl. Stir green color into second bowl. Pour red and green batter into greased 13 x 9-inch baking pans. Gently tap on counter to remove any air bubbles. (If you do not have 2 13 x 9-inch pans, bake one color cake first, then reuse the pan to bake the second.) Bake 6 minutes. Remove pans from oven and tap on counter to remove any air bubbles. Return pans to oven and bake 6-9 minutes longer. Cool in pans 10 minutes. Invert cakes onto wire rack. Cool completely. Refrigerate cakes until ready to assemble. For buttercream, beat butter in large bowl with electric mixer until light and fluffy, about 3 minutes. Add vanilla and mix. Gradually beat in confectioners' sugar on low speed, scraping sides and bottom of bowl after each addition. Add milk and salt; beat on medium-high until light and fluffy, at least 3 minutes. If frosting is too thick, beat in additional milk.

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Please send your favorite soup recipes to your local electric cooperative (address found on Page 3). Each recipe printed will be entered into a drawing for a prize in December 2021. All entries must include your name, mailing address, phone number and cooperative name.