

Cranberry Nut Dessert

<http://userealbutter.com/2007/12/11/cranberry-nut-dessert-recipe/>

from my best mom-in-law

1 cup flour
1 cup sugar
1/4 tsp salt
2 cups fresh cranberries (fresh is best, but you can use frozen)
1/2 cup chopped walnuts
1/2 cup butter, melted
2 eggs, beaten
1/2 tsp almond extract

Preheat oven to 350°F. Grease a pie dish. In a large bowl, combine the flour, sugar, salt, cranberries, and walnuts. Mix the dry ingredients together and coat the berries. In a separate bowl, beat the eggs. Pour the eggs, melted butter, and almond extract into the dry ingredients and stir until just combined. Spread the batter into the pie dish and bake for 40 minutes or until a toothpick comes out clean (crumbs are okay). Remove from oven and let cool for a few minutes before serving. Goes well with a scoop of ice cream!