

CRANBERRY PIE

2 c. cranberries
1 1/2 c. sugar, divided
1 c. walnuts, chopped
2 eggs, well beaten

1 c. flour
1/2 c. butter, melted
1/4 c. vegetable shortening

Preheat oven to 325°. Spread cranberries in bottom of a well-greased 9 or 10-inch pie plate. Sprinkle with one-half cup of the sugar and the nuts. Add remaining cup of sugar to eggs, beating well. Beat in flour, butter and shortening. Pour over cranberries. Bake about one hour or until crust is golden brown. Serve, if desired, with vanilla ice cream. Serves six to eight.

Hilary Ostlier

MONTAUK CRANBERRY CAKE

1/2 cup of shortening
1 cup of sugar
1 egg
2 cups of all purpose flour
2 teaspoons of baking powder

1/4 teaspoons of salt
1/2 teaspoon of vanilla
3/4 cup of milk
1 cup of halved fresh Montauk cranberries

Cream shortening and sugar until light and fluffy. Add egg, beating until well-blended. Sift together flour, baking powder and salt. Stir the vanilla into the milk. Add dry ingredients alternately with the milk mixing well after each addition. Fold in cranberries. Pour into a greased 8-inch square pan. Sprinkle with sugar and bake 45 to 50 minutes in a 350° oven.

Winfred Gilmartin

