



Cranberry Orange Walnut Cake
Recipe by customer, Janine Pineo, of GardenMaine

Ingredients:

1 well-beaten egg
1/2 cup sugar
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla
1 cup Maine Grains sifted wheat flour (or sifted unbleached)
2 teaspoons baking powder
A pinch of Reach Salt from Eggemoggin Salt Works
1/2 cup chopped Maine cranberries
1/4 cup chopped walnuts
Zest of one orange
2 tablespoons sugar (optional)

Directions:

Preheat oven to 350 degrees Fahrenheit.

Combine egg, sugar, milk, oil and vanilla. Add dry ingredients and mix well. Fold in cranberries, walnuts and zest. Pour into a greased and floured 8x8x2-inch pan.

Sprinkle top of cake with the 2 tablespoons of granulated sugar.

Bake at 350 degrees for 25 to 30 minutes or until cake tester comes out clean.