

Hodges' Baked Cranberry Christmas Pudding

(can be baked ahead and frozen, it reheats easily)

PUDDING

(pre-heat oven to 325 degrees)

- 3 cups fresh cranberries, washed
- 3/4 cup seedless raisins
- 3/4 cups light molasses
- 1/2 cup boiling water
- 2 1/4 cups flour
- 3 teaspoons baking soda
- 1 cup walnuts, chopped
- Sugar for dusting pan

SAUCE

- 2 cups granular sugar
- 1/2 cup (1 stick) butter
- 1 cup cream
- 2 teaspoons vanilla

Place cranberries and raisins into a bowl. Add the molasses and boiling water. Sift flour, measure and sift again with soda into the fruit mixture. Add the nuts and stir just until well blended. Pour into a greased and sugared 9 X 13 baking pan. Cover the top of the pan lightly with foil. Bake at 325 degrees for 1 hour.

For the sauce combine the sugar, butter and cream in a pan; bring to a boil, stirring constantly for 3 minutes. Stir in vanilla.

Cut cooked pudding into squares and serve with warm sauce ladled on top. Makes 12-15 servings. To re-heat (defrost if frozen), cover pan tightly with foil, heat at 350 degrees in oven for 30 minutes and serve with warmed sauce.