

Baking Contest for the Lillian Merrill Perpetual Trophy

Cranberry Nut Tea Cake

Ingredients

1-3/4 cups all-purpose flour	1/3 cup plus 2 tablespoons canola or corn oil
1/2 cup sugar	1 large egg
2 teaspoons baking powder	1/2 cup fresh or thawed cranberries, chopped
1/2 teaspoon salt	1/2 cup chopped walnuts
1/2 teaspoon ground cinnamon	1 teaspoon grated orange zest
3/4 cup orange juice	1 tablespoon powdered sugar

Directions

1. Preheat oven to 375 degrees F. Prepare 8-inch square baking pan with non-stick pan spray.
 2. Combine the flour, sugar, baking powder, salt, and cinnamon in a medium bowl; mix to blend. Stir in the orange juice, oil, and egg. Fold in the cranberries, walnuts, and orange zest.
 3. Pour the batter into the prepared pan. Bake for 25 to 30 minutes, until the top is firm and an inserted toothpick or knife comes out clean. Cool on a wire rack.
 4. Before serving, sift powdered sugar on top of the cake.
- . Enter whole cake.

PRIZES: Rosettes and cash prizes will be awarded as follows:

First - \$100 Second - \$75 Third - \$50

Contest and Prizes contributed in memory of Lillian Merrill by Bethlehem Grange #121