



Pumpkin Cranberry Cake

Fruits of a New England harvest provide a tempting tea time treat for guests enjoying the views from the porch of The Inn at Thorn Hill and Spa.

Ingredients

1 ½ cups walnuts	1 ¼ cup vegetable oil
2 cups fresh or frozen cranberries	4 large eggs
3 cups sifted flour	1 teaspoon salt
2 teaspoons baking powder	½ teaspoon ground ginger
2 teaspoons baking soda	½ teaspoon finely ground black pepper
3 teaspoons cinnamon	¼ teaspoon cloves
2 cups solid pack pumpkin	¼ teaspoon nutmeg
2 cups granulated sugar	¼ teaspoon allspice

Directions

Preheat oven to 350 degrees. Grease a 10 x 4 ½ inch tube pan or two 9-inch layer cake pans. Wash and drain the cranberries if they are fresh. Sift together the flour, baking soda, baking powder, cinnamon, salt, ginger, pepper, cloves, nutmeg and allspice and set aside. In the bowl of an electric mixer, beat the pumpkin, sugar, and oil until mixed. Add eggs. On low speed, add the sifted dry ingredients, beating only until smooth. Fold in the nuts and cranberries. Pour into pans. Add the crumb topping now (recipe follows) or top with icing after baking. Bake for one hour and 10 minutes or until a cake tester inserted in the middle comes out clean. Cool in pan(s) for 15 minutes, then turn out onto rack. Top with icing.

Makes 1 tube pan or two 9-inch cake pans.

Icing

2 cups confectioners' sugar
2 tablespoons lemon juice
Few drops of water

In a bowl, mix all above with fork or whisk to desired consistency. Drizzle over cake and, if desired, sprinkle with chopped nuts.

Crumb Topping (optional)

1 ½ cup flour
2/3 cup brown sugar
pinch of salt
8 tablespoons butter, melted

Mix all these together to make damp crumbs.