

DASH OF MAINE COOKING
CHALLENGE



HOLIDAY 2020

**MAINE
BICENTENNIAL
COMMUNITY
COOKBOOK**
maine200cookbook.com

Holiday Cranberry Pudding

Rachel Henderson • Portland, Cumberland County

“My mother, Paula Gendreau Cyr, made this at the holidays, and it was a recipe that she guarded closely—we never knew why, as she always shared her recipes with friends and relatives! It is simple and delicious, and one we continue to make in her memory for all the memories she made for us.”



1 cup sugar
¼ teaspoon salt
2 teaspoons baking powder
2 cups flour
1 cup milk
3 teaspoons butter, melted
1½ cups fresh cranberries, cut in half

Sauce:
1 cup sugar
½ cup heavy cream
½ cup butter
1 teaspoon vanilla

Combine all the dry ingredients. Mix in the milk and butter using a fork. Add the cranberries. Place in an 8-inch square buttered pan and bake at 375 degrees for 30 to 40 minutes.

To make the sauce: Place all ingredients in a saucepan over low heat. Simmer—DO NOT BOIL—until sugar melts.

Serve each piece topped with a large scoop of the warm sauce.

Go to mainepublic.org to learn how to enter our Dash of Maine Holiday Cooking Challenge! All entries are entered into a weekly drawing for a copy of the Maine Bicentennial Community Cookbook!