

**2006 FALL FESTIVAL RECIPE CONTEST WINNER**  
**Second Place Winner – Sherry Malphus**

### **Pumpkin Cranberry Cake**

- 2 ¼ Cups Flour
- 1 Tbsp. Pumpkin Pie Spice
- 1 Tsp. Baking Soda
- ½ Tsp. Salt

Combine above ingredients and set aside.

- 2 Eggs
- 2 Cups Sugar
- 1 Cup Pureed Pumpkin
- 1 Cup Fresh Cranberries, Chopped
- ¼ Cup Oil

In mixer bowl, beat eggs until foamy. Beat in sugar, oil and pumpkin until blended. Gently fold in cranberries. Spread evenly in 8-inch bundt pan (greased and floured). Bake at 350 degrees for 50 minutes or until skewer inserted in center comes out clean. Cool on rack.

### **Pumpkin Glaze**

- 2 Cups Powdered Sugar
- 1 Tbsp. Pureed Pumpkin
- 2 Tbsp. Softened Margarine
- 3 – 4 Tbsp. Water

Combine in microwavable bowl. Stir well. Microwave for 1 minute on medium; stir well and spoon over cake.

Recipe Courtesy of McLeod Farms, [www.macspride.com](http://www.macspride.com).