

I have decided to give you one of my holiday recipes now, because if you are like me, you would rather not take a new creation to a big gathering, before you have tried it first yourself. This recipe was given to me by my sister-in-law, Carol Gould, who lives in Oak Park. She, like all my sisters-in-law, is a great cook! None of us can measure up to Helen Gould, but her wonderful cooking has been our inspiration.

Remember how easy the Peach Crisp recipe was? Well, this is even easier!

The crew at Western Yeast got a sneak preview of this last Friday morning, so if you know any of them, ask them how they liked it. I have heard it was a big hit, which makes me very happy.

CRANBERRY SQUARES

- 1 ½ cups flour
- 1 ½ cups sugar
- ★ 1 cup melted butter or margarine
- 2 eggs, well beaten with fork
- 2 cups WHOLE cranberries - DO NOT Cook!
- ½ cup chopped pecans
- ½ teaspoon baking powder
- ½ teaspoon salt

Mix the above ingredients (dough will be very stiff) and spread in a lightly sprayed 9 x 13 pan. Bake in a 350 oven for 45 to 50 minutes. Let cool slightly before cutting into squares.

Helpful Hints: This is absolutely wonderful as a dessert or as a breakfast treat, or with a cup of coffee or tea. Actually it is good any time!
A 9 x 13 pan served 12 hungry workers at Western Yeast.
Karl Rainey, my friend, who is in charge of produce at Kroger, has assured me that he will have plenty of fresh cranberries available for any of you who want to try this recipe.

I thought about naming this "Magic" Cranberry Squares because it disappears so quickly.

★ I USE 1 STICK OF BUTTER AND 1 STICK OF MARGARINE & MELT FOR THE MELTED BUTTER.