



Aunt Nellie's[®]

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Winning Recipe by Gloria B. of Illinois

BEET & BERRY CAKE

SERVES: 8 SERVINGS | **PREP TIME:** 20 MINUTES |

COOK TIME: 45-55 MINUTES

INGREDIENTS

- 1 cup (from 16-ounce jar) Aunt Nellie's[®] Diced Pickled Beets
 - 4 tablespoons butter, softened, divided
 - 1 cup granulated sugar plus 2 teaspoons for sprinkling on cake
 - 2 cups all-purpose flour
 - 1 tablespoon baking powder
 - 1/4 teaspoon salt
 - 1 cup milk
 - 2 cups whole cranberries
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INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Drain beets and pat dry.
3. Using 1 tablespoon butter, grease 9-inch cake pan
4. In bowl of electric mixer, cream together 3 tablespoons butter and 1 cup sugar using paddle attachment at medium speed.

5. Sift the flour, baking powder and salt together. Add the dry ingredients to the butter mixture alternating with 1 cup milk.
 6. Fold the cranberries and beets into the batter. Using a spatula, spread the batter into the greased cake pan. Sprinkle the top evenly with 2 teaspoons sugar.
 7. Bake for 45 to 55 minutes or until a toothpick comes out clean. Cool.
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