

Cranberry Squares

1/2 cup butter
1 cup firmly packed light brown sugar
1 cup granulated sugar
2 eggs
2 teaspoons vanilla
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2-1 teaspoon cinnamon
1 cup chopped fresh or frozen cranberries
1 cup finely chopped walnuts

In a medium saucepan, melt butter over moderate heat. Remove from heat. Beat in sugars, eggs and vanilla with a wooden spoon until smooth. Stir in flour, baking powder, salt and cinnamon until thoroughly combined. Stir in cranberries and walnuts. Grease 13x9x2" baking pan. Press batter evenly into pan. Bake 350 degrees, 30-35 minutes. Cool and cut into squares.

**To keep them moist don't overbake.

Enjoy!!

Tricia