



Nantucket Cranberry Ginger and Orange Pie, um, Cake

What You'll Need:

For the cake topping:

2 tablespoons granulated sugar

1/2 ounce crystallized ginger

For the cake batter:

6 ounces butter, melted

1/2 cup pecans

1 cup granulated sugar

1 cup all-purpose flour

1 heaping tablespoon freshly grated ginger

zest of two oranges (about 1 packed teaspoon; my oranges were small)

1 teaspoon vanilla

1/2 teaspoon salt

1/4 teaspoon baking soda

2 large eggs, lightly beaten

For the fruit layer:

3 cups cranberries

3/4 cup sugar

What You'll Do:

If you follow my steps, you can use your food processor to chop without rinsing the bowl. Please read the recipe through once before you get cooking.

1. Turn the oven to 350 degrees F/180 centigrade.
2. Generously butter a 9-inch deep-dish pie dish.
3. Melt the butter in the microwave in a large microwave-safe bowl, or gently on the stove. Set aside.
4. Make the topping: In the bowl of a food processor with the blade attachment, add the 2 tablespoons sugar and the crystallized ginger, and grind until the ginger resembles little nubbins. Pour it into a bowl and set aside.
5. Add the pecans to the bowl of the food processor and pulse 6 or 7 times until the nuts are pea-sized or smaller. Add the pecans to the bowl with melted butter.
6. Add the cranberries and 1/2 cup sugar to the bowl of the food processor, and pulse about 10 times until the cranberries are chopped up, but stop before they turn to mush. Scrape the mixture into the buttered pie pan and spread evenly.
7. To to the bowl with the melted butter and chopped pecans, add the flour, 1 cup sugar, baking soda, salt, vanilla, grated ginger and orange zest and stir it together by hand. Add the 2 eggs and mix until just blended.
8. Spoon the mixture over the cranberries and then spread evenly.
9. Bake for 30 minutes, then sprinkle the crystallized ginger-sugar mixture evenly over the top of the pie-cake.
10. Continue to bake for about 10 minutes longer until a toothpick stuck into the center of the pie comes out clean. If the cake is browning too quickly, place a piece of foil loosely over the top of the pie and lower the temperature to 325 degrees F.
11. Let cool. Serve warm with creme fraiche, ice cream, whipped cream or whatever you please.

Of course: You can leave out the nuts. You can add more grated ginger. You can call this a cake...but if Laurie Colwin called it a pie, I'm calling it a pie.

Also: If you haven't read any Laurie Colwin lately, you should.