

## CRANBERRY PRALINE PUDDING

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1 1/2 cups fresh cranberries  
1/2 cup dark brown sugar  
1 cup pecans  
2 eggs  
1/2 cup sugar  
2/3 cup all-purpose flour  
1/4 teaspoon ground cinnamon  
1/8 teaspoon salt  
1/2 cup butter or margarine, melted  
**1/4 cup Praline Liqueur**  
Vanilla ice cream

Soak Cranberries in 1/8cup Praline Liqueur for 30 minutes. Arrange cranberries evenly over the bottom of a buttered 1-quart baking dish. Sprinkle with brown sugar and pecans. Beat eggs and sugar in a large mixing bowl until thick. Add flour, cinnamon, salt and butter; mix until smooth. Pour batter over cranberries. Bake in a 350° oven for 45 minutes or until a wooden pick inserted near the center comes out clean. Cool for 15 minutes. Serve warm with ice cream. Drizzle remaining Praline Liqueur over.

YIELD: 6 to 8 servings.