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AUNT KRISTEN'S CRANBERRY PIE

Recipe from "Time for Cranberries" by Lisl H. Dettlesen ; illustrated by Jed Henry
Round out your Thanksgiving dessert table with this cake-like cranberry pie.

Ingredients

3 cups of fresh cranberries washed and cut in half
½ cup of brown sugar
1 pie crust for a 10-inch pie pan
2 eggs
1 cup of white sugar
1 cup of flour
½ cup of melted butter

Directions

Pre-heat the oven to 400 degrees.

Mix the cranberries and the brown sugar together and spread evenly in the bottom on the unbaked pie crust. Using an electric mixer, beat the eggs well. Add the white sugar and beat until well combined.

Mix in the flour and melted butter, adding a little of each in at a time. Spread the batter (it will be thick) over the cranberry mixture in the pie crust.

Cover the edges with aluminum foil and bake at 400 degrees for 15 minutes.

Then cover the whole pie with foil, turn down the temperature to 350 degrees, and bake for 45 to 50 minutes.

Remove all of the foil and bake uncovered for about 5 minutes, or until the batter is set and the top is golden brown.

Serve plain or with a scoop of vanilla ice cream.

