

# Cranberry Pie

Prep Time: 10 min

Cook Time: 45 min

Total Time: 55 minutes



## Ingredients:

	butter, for greasing
2 cups	(heaping) cranberries
3/4 cup	pecans, chopped (measure, then chop)
2/3 cup	sugar
1 cup	flour
1 cup	sugar
1 stick	unsalted butter, melted
2	whole eggs, lightly beaten
1 teaspoon	pure almond extract
1/4 teaspoon	salt
1 tablespoon	sugar for sprinkling

## Directions:

\*Adapted from a recipe by Laurie Colwin\* Preheat oven to 350 degrees. Generously butter a cake pan or pie pan. Add cranberries to the bottom of the pan. Sprinkle on chopped pecans, then sprinkle on 2/3 cup sugar. In the Bosch mixing bowl with the whips, combine flour, 1 cup sugar, melted butter, eggs, almond extract, and salt. Stir gently to combine. Pour batter slowly over the top in large "ribbons" in order to evenly cover the surface. Spread gently if necessary. Bake for 45 to 50 minutes. 5 minutes before removing from oven, sprinkle surface with 1 tablespoon sugar for a little extra crunch. Cut into wedges and serve with ice cream or freshly whipped cream.

Source: [thepioneerwoman.com](http://thepioneerwoman.com)