



Cranberry Nut Pie

1 refrigerated dough pie crust
2 cups fresh cranberries cut in half
1/2 cup firmly packed brown sugar
1/2 cup chopped walnuts
2 eggs, well beaten
1 cup granulated sugar
1 cup all purpose flour
1/2 cup butter, melted
Garnish: Fresh cranberries as desired
Serve with: whipped cream as desired

Preheat oven to 400 degrees F. Unfold refrigerated pie crust dough, press against bottom and sides 9-1/2 to 10 inch pie pan; crimp or flute edges. You can also press into ruffled pie pan and do not flute edges.

In a large bowl, combine cranberries, brown sugar and walnuts; spread in the bottom of unbaked pie shell.

In a mixing bowl, beat eggs, gradually add sugar. Continue beating; stir in flour and melted butter. Pour batter over the cranberries in pie shell.

Cover edges of pie crust with foil; bake at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F. Remove foil; bake 35 minutes longer. Remove pie from oven; cool. It can be chilled in the refrigerator. Garnish with fresh cranberries as desired. Serve pie wedges with whipped cream or ice cream if desired. Yield: about 6 to 8 slices

Recipe from: Marv Kohlbeck – Wood County Extension Agent
This pie was demonstrated on WSAU –TV noon show November 1961.

About the Recipe: This is going to be your new favorite pie to serve for the holidays. It has the perfect blend of sweet lightly tart cranberries hidden under a crisp cake-like topping. Add a touch of whipped cream or serve with your favorite ice cream. Simply Delicious!