



Cranberry Cheesecake Pie

Cheesecake dresses up in showy pie-style for a celebration

- 1 refrigerated dough pie crust
- 1/4 cup sliced almonds, chopped
- 2 (8 ounce) packages cream cheese
- 1-1/2 cups confectioners' sugar
- 1/2 Tablespoon almond extract
- 1 egg
- 1/2 teaspoon grated lemon peel
- 1 (14 oz.) can whole berry cranberry sauce
- 6 sheets phyllo pastry
- Butter or oil flavored nonstick baking spray as desired

Before Starting: Preheat oven to 450 degrees F.

Prepare Pie Crust Dough: Place pie crust dough firmly against sides and over the bottom of ungreased 9-1/2-inch-deep pie pan. Sprinkle chopped almonds over the bottom of crust, pressing into dough lightly. Flute the pie crust edge. Prick the sides and bottom of crust with a fork.

Blind Bake Pie Crust: Place piece of parchment over pie crust; fill pie crust with pie weights or beans. Bake in preheated oven for 10 to 12 minutes or golden brown. Remove from oven. Cool. Remove parchment paper and pie weights.

Prepare Cheesecake Filling: In a mixing bowl, beat cream cheese to soften; mix in confectioners' sugar and almond extract until smooth. Mix in egg and lemon peel to combine. Set aside.

Prepare Cranberry Topping: Place cranberry sauce in small bowl; stir to mix into a whole berry sauce consistency. Set aside.

Layer Pie Filling and Topping: Spread the cheesecake filling evenly into cooled pie shell; carefully spoon berry sauce over cheesecake, spread to cover cheesecake filling.

Form Phyllo Puffs: Work with one phyllo sheet at a time; cover remaining sheets with plastic wrap to stay moist. Divide each sheet into 3 pieces. Spray top of phyllo sheet with baking spray; spread oil to the edges of phyllo. Take each piece, pleat one at a time forming ruffles like a small fan or wavy pastry puff. Arrange a border of puffs around the edge of pan into pie filling. To make more puffs, repeat procedures with remaining phyllo sheets. Place 3 smaller phyllo puffs in center of pie.

Bake Filled Pie: Bake in preheated 350 degrees F oven for 40 minutes. Check the pie after 20 or 25 minutes; if crusts are browned as desired, cover with aluminum foil for the remainder of cooking time. Remove from oven; remove aluminum foil; cool pie. Store pie in refrigerator to chill about 2 hours or overnight before serving.

To Serve: Sprinkle phyllo puffs lightly with confectioners' sugar. Cut pie into slices. Yield: one 9-1/2-inch pie Serves: about 8 to 10

About the Recipe: This pie combines two of our favorites, cheesecake and cranberry sauce. The delicious fillings are served in an easy-to-make almond crust and topped with flaky wisps of phyllo dough for an attractive fancy border. It's a perfect dessert to serve for any celebration.