Cranberries and walnuts baked in a custard.

CRANBERRY WALNUT PIE



This recipe was passed on to me by Nancy Kauper. The versatile cranberry is the star, with support from the walnut. It has some similarities with my Rhubarb Custard
Pie in that fruit is delightfully encased in custard.

For a twist you can arrange the walnuts on top of the rest of the ingredients like a pecan pie.

- 2 cups fresh cranberries
- 1 cup walnut halves
- 1/4 cup maple sugar
- 1/2 cup white sugar
- 1 egg
- 1/3 cup butter, melted and cooled
- 1/2 cup flour
- 1 unbaked 9-inch pie crust

Preheat oven to 375°F. Place cranberries and walnuts in the pie shell--spread out evenly. Sprinkle over the maple sugar. Combine the white sugar, egg, butter and flour in a mixing bowl beat well to combine using a whisk. Pour over the cranberries, walnuts and maple sugar already in the pie crust. Bake for 45-50 minutes. Serves 8.