

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.