

Cranberry Pie

adapted from Salli LaGrone's recipe.

1 bag fresh cranberries
1/2 cup white sugar
3/4 cup butter, melted (1 1/2 sticks)
2 eggs, beaten
1 cup white sugar
1 cup flour
1 teaspoon vanilla

Preheat oven to 325 degrees.

Grease and flour a pie plate.



Rinse cranberries. Place cranberries in pie plate. I usually check eat cranberry as I place them in the pie plate. This takes a little longer but prevents any spoiled cranberries from becoming part of the pie. Sprinkle cranberries with the 1/2 cup of white sugar.

In a bowl (preferably blue *wink*), whisk together melted butter, 1 cup white sugar, flour, beaten eggs, and vanilla until smooth. Pour over cranberries in pie plate and smooth batter to the edges.

Bake for 45-60 minutes in a 325 degree oven until a cake tester comes out clean.

I've served this pie both warm and cold. Refrigerate leftovers.

I hope you enjoy this recipe. Who knows? It just might become a tradition for your family as well!

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