

**Makes up to 8 Servings**

Use Chantal® Classic 9" Pie Dish and  
2¼ qt. Ring Batter Bowl

## Holiday Cranberry Pie

### Ingredients:

- Pie crust for 9"-9.5" open-faced pie
- 12 oz. bag of fresh cranberries, washed & drained
- ¼ cup sugar
- ½ cup firmly packed light brown sugar
- ¾ cup chopped pecans
- ½ teaspoon ground cinnamon
- 2 large eggs
- ¼ cup melted butter
- ⅓ cup sugar
- 3 tablespoons all-purpose flour



### Preparation:

1. Stir together cranberries, sugar, brown sugar, pecans, and cinnamon. Pour into piecrust in pie dish.
2. Whisk the eggs with the remaining ingredients. Pour on top of the cranberry mixture.
3. Bake at 400° Fahrenheit for 20 minutes. Reduce temperature to 350° Fahrenheit and bake for an additional 20-30 minutes or until the middle of the pie is stiff.