

Deni's Cranberry Pie

Nora Burton



Ingredients

- 5 cups (12 oz) - Cranberries - fresh or frozen
- 1 1/2 cups - sugar
- 1/2 cup chopped nuts (optional)
- 2 eggs
- 1 cup flour
- 1/2 cup butter (melted)

Directions

1. Spread cranberries in a well greased 10" pie pan.
2. Sprinkle with 1/2 cup of sugar and nuts.
3. Beat eggs well - add sugar - beat well - add flour & melted butter - beat.
4. Pour batter over berries (this pie makes its own crust)
5. Bake @ 325 for 45 min - 1 hour, until it is set and golden colored. Put sheet pan underneath while baking, it may boil over.
6. Serve warm with ice cream or whipped cream.

My paternal grandmother, Deni, was a terrible cook. But she had one recipe that the family loved.

I've been making it every year since I was a kid. It wouldn't be the holiday's without it!

