

# Cranberry Pie

**Category:** Dessert

**Servings:** 8

**Rating:** 10

**Source:**

**Description:**

## Ingredients:

i	cranberries	3 cups (12 oz) rinsed & sorted
i	pecans	3/4 cup pieces, lightly toasted
i	sugar	1/2 cup
i	butter, unsalted	3/4 cup melted
i	egg	2, slightly beaten
i	Grand Marnier	2 T.
i	orange peel	2 t. finely shredded
i	sugar	1 cup
i	flour, all-purpose	1 cup

## Instructions:

Butter and lightly flour a deep 10" pie plate or a 10 x 2" quiche dish . Place cranberries in the bottom. Sprinkle with pecans and 1/2 c. sugar. In a mixing bowl, combine 1 cup sugar with 1 cup flour and mix in melted butter, 2 eggs, 2 T. orange flavored liqueur or orange juice, and 2 t. orange peel. Beat with a wire whisk or fork till smooth. Pour the mixture over the cranberries.

Bake at 325 for 35 to 45 minutes, till a toothpick in center is clean and top of pie is golden-brown. Cool on wire rack. Cover & chill to store.