



COURTESY OF FOOD NETWORK KITCHEN

Cranberry Custard Pie

INGREDIENTS

- 1 pkg (14.1 oz./400 g) refrigerated pie crust (see cook's tip)
- 2 tbsp (30 mL) flour, plus more for dusting
- 3 eggs, divided
- 12 oz (350 g) fresh or frozen cranberries (see cook's tip)
- 1 cup (250 mL) sugar, divided
- 1/2 tsp (2 mL) lemon zest
- 2/3 cup (150 mL) heavy cream

Optional:

Powdered sugar for dusting

Pre Time: 40 minutes

Total Time: 4 hours

This gorgeous pie will elevate your holiday table and become an instant classic.

DIRECTIONS

- 1** Lay 1 sheet of pie dough on a lightly floured surface. Lightly beat 1 of the eggs and brush some on the pie dough.
- 2** Place the remaining pie dough on top of the first piece. Roll the double layer of dough into a 12" (30.5 cm) circle. Carefully place the dough into the **Stone Pie Plate**.
- 3** Fold any overhanging dough under itself and crimp the edges with a fork or your fingers. Brush the edges with some of the beaten egg. Refrigerate for 20-30 minutes, or until firm.
- 4** While the crust chills, preheat the oven to 350°F (175°C). Remove the crust from the refrigerator and line it with foil. Fill the foil with pie weights or dried beans. Bake the crust for 15 minutes, or until lightly golden around the edges. Remove the foil and weights and bake for 5 minutes, or until the bottom of the crust is dry.
- 5** Transfer the pie plate to the **Stackable Cooling Rack** and let it cool for 20-25 minutes.
- 6** Roughly chop the cranberries, in batches, in the **Electric Twist & Chop**. Combine the cranberries, 3/4 cup (175 mL) of the sugar and all of the lemon zest in a large bowl. Transfer the mixture to the pie crust.
- 7** Whisk together the remaining 2 eggs, sugar, heavy cream, and flour until smooth. Pour over the top of the cranberries.
- 8** Bake the pie for 50-60 minutes, or until the filling is set and slightly puffed. Let the pie cool completely on the cooling rack. Dust with powdered sugar before serving, if you like.

Cook's Note:

1 package of Pie Crust Mix works perfectly for this recipe!

Doubling the pie dough makes a sturdy crust that holds up to this fruity custard filling. You can also add egg wash in between the layers to create an extra flaky bite.

If using frozen cranberries, thaw them before chopping.

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