

NANTUCKET CRANBERRY PIE

(slightly adapted from *The Pioneer Woman*)
from *The Cooks Next Door*

2 heaping cups cranberries, fresh or frozen
1/2 c. chopped pecans or walnuts
1/2 c. sugar
orange zest (opt.)
1 c. flour (or gluten-free flour blend)
3/4-1 c. sugar (depending on how tart/sweet you want it)
1 stick of butter, melted
2 eggs, lightly beaten
1 tsp almond extract
1/4 tsp salt
1 Tbsp coarse sugar for sprinkling (opt.)

Preheat oven to 350°F.

Liberally butter a cake or pie pan. Pour in the cranberries. Sprinkle with the chopped pecans, orange zest, and 1/2 c. sugar.

In a bowl, combine flour, 3/4-1 c. sugar, melted butter, eggs, almond extract, and salt. Stir gently to combine the ingredients.

Slowly pour the batter over the cranberries, making sure to cover the surface. Spread gently, if needed.

Bake for 45 to 50 minutes. If using coarse sugar, 5 minutes before removing from the oven, sprinkle the surface with 1 Tbsp of coarse sugar.

Serve with freshly whipped cream or ice cream.