

NANTUCKET CRANBERRY PIE

Ingredients

2 cups chopped fresh (or frozen thawed) cranberries
½ cup chopped walnuts
1½ cup sugar - divided
2 large eggs
¾ cup butter (1 ½ sticks) – melted and cooled to room temp
1 cup flour
¼ teaspoon salt
½ teaspoon almond extract

Directions

Preheat oven to 350 degrees

Mix cranberries, walnuts and ½ cup sugar. Pour mixture into a well-buttered 10 inch springform pan. Gently press mixture.

In a large bowl with a wooden spoon stir together eggs, butter, 1 cup sugar, flour, salt and almond extract. Continue to stir until batter is smooth. Pour batter over cranberry mixture. Place springform pan onto a baking sheet (to catch any cranberry liquid that may escape) Bake in the middle of oven for 35 minutes. Perform the toothpick test to assure doneness. Let the pie cool in the pan. When the pie has reached room temperature invert onto a cake plate or cake stand.

I suggest serving this dessert with a dollop of crème fraiche, vanilla ice cream or custard. Enjoy.



More of an upside-down cake than a pie, I was drawn to this recipe for my love of Nantucket and quirky recipes! When Cranberries are fresh this dessert is magnificent. But don't discount the frozen cranberries in the off season. Nantucket Cranberry Pie is a light and refreshing dessert year round. This recipe dates back several generations of a New England dairy farming family who dabbled in the harvest of cranberries.