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# Crustless Cranberry Pie

**From the Kitchen of:** Meghan

**Servings:** 8

**Prep Time:** 25 minutes **Bake Time:** 45 minutes **Bake Temp:** 350

**Ingredients:**

* 1 cup flour
* 1 cup sugar
* ¼ teas salt
* 2 cups fresh or frozen cranberries
* 2 cups chopped walnuts
* 1 stick butter, melted
* 2 eggs, beaten
* 1 tsp almond extract

Combine flour, sugar, salt, cranberries. Add walnuts. In separate bowl, combine butter, eggs, and almonds. Pour over flour mixture and mix. Pour into 9” greased pie pan. Bake at 350 for 45 minutes.

Note: If you don’t like much almond flavor, go light on the amount of almond extract.