

# Crustless Cranberry Pie



Light, super simple, and delicious dessert. Great with vanilla ice cream.

**Prep:** 15 mins

**Cook:** 40 mins

**Total:** 55 mins

**Servings:** 8

**Yield:** 1 (9-inch) pie



## Ingredients

1 cup all-purpose flour

1 cup white sugar

¼ teaspoon salt

2 cups cranberries

½ cup chopped walnuts

½ cup butter, melted

2 eggs

1 teaspoon almond extract

## Directions

### Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch pie pan.

### Step 2

Combine the flour, sugar, and salt. Stir in the cranberries and the walnuts, and toss to coat. Stir in the butter, beaten eggs, and almond extract. If you are using frozen cranberries, the mixture will be very thick. Spread the batter into the prepared pan.

### Step 3

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until a wooden pick inserted near the center comes out clean. Serve warm with whipped cream or ice cream.

## Nutrition Facts

### Per Serving:

335 calories; protein 4.5g; carbohydrates 41.4g; fat 17.7g; cholesterol 77mg; sodium 172.9mg.