

# Cranberry Nut Crumb Pie

## Pastry Crust:

1 cup all-purpose flour  
½ teaspoon salt  
1/3 cup plus 1 Tablespoon shortening  
2 to 4 Tablespoons of ice cold water

1. Preheat Oven to 425 degrees.
2. Mix flour and salt in a medium bowl. Cut in shortening using a pastry blender (or pulling 2 table knives through ingredients in opposite directions), until the particles are the size of small peas.
3. Sprinkle in ice water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans the side of bowl. (1 to 2 teaspoons of additional water can be added if needed to achieve the desired consistency.)
4. Gather the dough into a ball. Shape into a flattened round on lightly floured cloth covered board. With a stockinet-covered or floured rolling pin, roll dough 2-inches larger than the inverted pie pan. Gently fold the crust into fourth and transfer to a 9-inch pie pan, unfold and gently ease into the pie pan. Trim the crust 1-inch larger than the pie pan. Fold the edge of the crust under ½-inch and flute.
5. Bake pie shell 8 minutes; remove from oven. Reduce oven temperature to 375-degrees.

## Cranberry Nut Filling:

1 (8-ounce) package cream cheese, softened  
1 (14-ounce) can Sweetened Condensed Milk (NOT evaporated milk)  
¼ cup fresh lemon juice (1 lemon juiced)  
3 Tablespoons light brown sugar, divided  
2 Tablespoons cornstarch  
1 (16-ounce) can Ocean Spray Whole Berry Cranberry Sauce  
¼ cup margarine or butter  
1/3 cup flour  
¾ -cup chopped walnuts

## Garnish:

### Glaze:

1 cup mini Semi-Sweet  
Chocolate Chips  
2 Tablespoons butter  
1 Tablespoons light  
corn syrup

### Toppings:

½ cup heavy whipping cream  
1 teaspoons confectioner's sugar  
1 fresh strawberry

1. In a large mixing bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in lemon juice. Pour into prepared pastry shell.
2. In small bowl, combine 1-tablespoon brown sugar and cornstarch; mix well. Stir in cranberry sauce. Spoon evenly over cheese mixture.
3. In medium bowl, cut margarine into flour and remaining 2 tablespoons brown sugar until evenly crumbly. Stir in nuts. Sprinkle evenly over cranberry mixture.
4. Cover edge of crust with 2-to 3-inch strip of aluminum foil to prevent excessive browning removing the last 10 minutes of baking time.
5. Bake 45 to 50 minutes or until bubbly and golden. Cool. Serve at room temperature or chill thoroughly. Refrigerate leftovers. (Pie may be placed in the refrigerator to speed cooling.)

Makes one 9-inch pie. Portion into 8 uniform servings. Place 1 pieces on a dessert plate.

**Garnish:** Prepare the glaze by melting over low heat, stir until smooth, cool. Whip cream, adding 1 teaspoon confectioner's sugar. Cut and plate pie, drizzle plate with glaze, top with approximately 2 Tablespoons whipped cream and a creative strawberry cut.