



ORANGE CRANBERRY CREAM PIE

Ingredients

For the crust:

1/2 c. butter or other solid fat
 4 T. vegetable oil
 1 1/2 c. flour
 2 T. sugar
 2 T. + 1 t. cocoa powder
 1/4 t. salt
 4-5 T. ice cold water
 1/3 c. chopped pecans



For the filling:

3/4 c. sugar	1 1/3 c. sour cream (or plain Greek yogurt)
1/3 c. flour	2 eggs
Juice from 1 orange, about 1/3 c.	zest from 1 orange
1/4 t. salt	1 t. vanilla extract
3 cups cleaned cranberries, fresh or frozen	1/2 c. somewhat finely ground oatmeal

For the crumble:

1/2 c. flour	1/2 c. chopped pecans
1/2 c. brown sugar	1/4 c. butter, softened

Directions:

To make the crust, combine all of the ingredients EXCEPT 1 t. cocoa powder, the ice water, and 1/3 c. pecans in a large bowl. Use a pastry cutter or fork to work the fat into the dry ingredients. Once the mixture looks like sand, add the water, 1 tablespoon at a time, and incorporate it into the mixture until it forms a dough. Alternatively, you can use a food processor. Form the dough into a flattened disc about 4 inches wide and wrap in plastic wrap. Refrigerate for about 20 minutes. Then roll the dough into an 11-inch circle and transfer to a pie plate. Trim or fold under excess dough and flute edges. Combine remaining 1 t. cocoa powder and 1/3 cup chopped pecans in a small bowl and mix to coat the pecans. Pour the pecans in the bottom of the crust and use the back of a spoon and press the pecans into the bottom of the crust.

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To make the filling, combine all ingredients except the cranberries in a large bowl and mix to combine. Fold in cranberries. Pour into prepared pie crust.

For the crumble topping, combine all ingredients in a small bowl until combined. Sprinkle over the top of the cranberry filling. The filling can be made a week ahead and stored in the refrigerator or freezer until ready to use.

Bake pie at 400° F for 30 minutes. Check pie after 25 minutes to make sure the crust is not browning too quickly. The center may be slightly jiggle when it comes out of the oven, but it will firm up once the pie cools. Serve cold.