

Cranberry Walnut Pie

Makes 6 servings

1 (9-inch) pie crust, prepared
1 (12-ounce) bag fresh or frozen cranberries
½ cup packed brown sugar
½ cup chopped walnuts (optional)

Topping

½ cup flour
½ cup granulated sugar
½ cup (1 stick) butter, melted
1 egg, beaten

1. Preheat oven to 350°F. Grease and flour 9-inch pie pan. Place prepared crust in pan.
2. Combine cranberries, brown sugar and walnuts, if desired, in large bowl; toss to coat. Pour cranberry mixture into crust.
3. Combine flour, granulated sugar, butter and egg in medium bowl; stir to blend. Crumble flour mixture over cranberry mixture.
4. Bake 35 minutes or until filling is bubbly and topping is golden brown.

Courtesy Joella Morris