

Hazelnut Cranberry Pie *Hazel Blue Acres -Silvana, WA*

¾ cup fresh or frozen cranberries, rinsed and drained

1 cup hazelnuts, roughly chopped per your taste

1 10" pie crust, unbaked

4 eggs

1 cup brown sugar

¾ cup light corn syrup

½ teaspoon salt

1/3 cup butter, melted

1 teaspoon vanilla

1. In a small mixing bowl, combine cranberries and hazelnuts & spread evenly in the pie crust.
2. In a large bowl beat eggs until frothy.
3. Add brown sugar, corn syrup, salt, butter and vanilla.
4. Mix thoroughly and pour over cranberry mixture.
5. Bake 10 minutes on middle rack of oven preheated to 400 degrees.
6. Reduce heat to 325 and bake an additional 30 to 35 minutes, until filling is pretty set.
7. Remove from the oven and cool to room temperature before serving.

Source: Mitzel's American Kitchen recipe given to us by a kind customer!