

Cranberry Pie Nantucket - Denise Bishop

Filling: 2 cups raw cranberries

1/2 cup sugar

1/2 cup chopped walnuts

Batter: 1 cup sugar

3/4 cup melted butter

1 cup flour

1 teaspoon almond extract

2 beaten eggs

Grease 10 inch pie plate. Wash & drain berries and put into pie plate. Sprinkle 1/2 cup sugar and all of nuts over cranberries. For batter, mix sugar & butter, and add rest of ingredients. Pour over the cranberries. Bake @ 325 degrees 35 to 40 minutes or until top is lightly golden. May serve with whipped cream or ice cream. Serves 6 to 8.