Cranberry Pie

We use a Christmas Tree shaped pan or a 9” circular pan. This is an old recipe that uses Crisco but you can substitute butter if preferred.

- Preheat oven to 325 degrees
- Grease the pan
- Put 2 cups of cranberries in the bottom of the pan
- Add ½ cup chopped pecans or walnuts on top
- Sprinkle ½ cup sugar on top of walnuts and cranberries
- Mix and then add:
  - ½ cup melted butter and ½ cup melted Crisco (or 1 cup butter)
  - 2 eggs (beaten)
  - 1 cup flour
  - ½ cup sugar
- Sprinkle the top with a little sugar
- Bake for one hour