



**RECIPE NAME:** Crustless Cranberry Pie

**FROM THE KITCHEN OF:** Kathleen Golla Lange '69

### INGREDIENTS:

1 c. All purpose flour  
1 c. sugar  
2 c. fresh cranberries  
1/2 c. chopped  
walnuts/pecans  
1/2 c. melted butter  
2 eggs beaten  
1 tsp. vanilla

### INSTRUCTIONS:

Combine flour, sugar, and salt. (stir)  
Add berries and nuts to coat.  
Mix in butter and eggs. Mixture will be thick.  
Spread into a 9 in. pie pan. Spray with Baker's Joy.  
Bake for 50-60 minutes at 350 degrees

