

Nantucket Cranberry Pie

from In Our Grandmothers' Kitchens

Ingredients:

2 cups raw cranberries
1-1/2 cups sugar
1/2 cup chopped walnuts (optional but good)
3/4 cup melted sweet butter
2 eggs, beaten
1 cup flour
1 teaspoon vanilla or almond extract

Instructions:

Grease a 9- or 10-inch pie plate. Preheat the oven to 375 degrees. Wash and pick over the cranberries. Put them in the bottom of the pie plate. Sprinkle with 1/2 cup of the sugar and the walnuts. Make a batter of the remaining ingredients, first combining the butter and the remaining sugar and then adding the eggs, flour, and flavoring. Pour the batter over the cranberries.

Bake for 35 to 40 minutes. Top with whipped cream. (Ice cream works well, too. Or just serve it alone.) Serves 8.