

Nantucket Cranberry Pie

From Cheryl Harrington, Shortcake Bakery, www.ShortcakeBakery.com

- 2 cups fresh cranberries
- 1½ cups sugar, divided (1 cup for the batter; ½ cup for the pan)
- 2 eggs, room temperature
- 1 cup (120 grams/4.25 ounces) flour
- 1½ sticks melted salted butter, cooled
- 1 tsp almond extract
- ⅓ cup chopped walnuts (optional)

Preheat oven to 325°F. Grease really well an 8" cake pan or pie pan. If using parchment paper in the bottom of the pan: grease the pan first, add the parchment paper, then grease the paper.

Sprinkle ½ cup sugar on the bottom of the pan (but not all the way to the edges). Pour the cranberries on top and spread them around.

Combine the eggs and 1 cup sugar and mix well, about 5 minutes in a stand mixer, until light yellow

Gently fold in the flour until well incorporated. Add the cooled melted butter and almond extract and combine well. Stir in walnuts, if using.

Pour the batter over the cranberries. Use a spatula to spread the batter evenly, tamping the pan to make sure the batter sinks in. It's okay if some cranberries come to the surface.

Bake for 45 to 50 minutes until golden brown on top. (Check after 30 minutes and rotate the pan to help ensure even browning.) When a toothpick comes out clean, the pie is done.

Let cool about 10–15 minutes (until the pan can be handled) then run a knife around the edge of the pan before unmolding. Let cool a further hour then enjoy.

Substitutions

You can substitute frozen cranberries for fresh in equal amounts.

For gluten-sensitive individuals, substitute 1 cup (96 grams/3.33 ounces) almond flour for the regular flour and add 1 Tablespoon of xanthan gum.