



Orange-Buttermilk Pie with Cranberry Topping

Prep: 25 minutes plus cooling and chilling

Bake: 55 minutes • Serves: 8

Pie

- 1 (10-inch) frozen unbaked deep-dish pie shell
- 1¼ cups granulated sugar
- 2 tablespoons all-purpose flour
- 1½ teaspoons orange zest
- ⅛ teaspoon salt
- 4 large eggs
- 1 cup buttermilk
- 3 tablespoons unsalted butter, melted and cooled
- 1 teaspoon pure vanilla extract
- ¼ cup semi-sweet chocolate morsels
- Whipped topping and chopped pecans (optional)

Cranberry Topping

- ½ cup pure maple syrup
- 1½ cups fresh cranberries

1. Prepare Pie: Place rimmed baking pan on center oven rack. Preheat oven to 400°F. Thaw pie shell 10 minutes. Meanwhile, in large bowl, whisk sugar, flour, orange zest and salt. Whisk in eggs 1 at a time. Whisk in buttermilk, butter and vanilla extract. Pour buttermilk mixture into pie shell. Evenly sprinkle chocolate morsels over filling into pie. With back of spoon, push any visible morsels into filling.

2. Carefully transfer filled pie shell onto baking pan in oven. Bake pie on baking pan 10 minutes. Reduce heat to 350°F and continue baking 45 to 50 minutes longer or until edges of pie are set and center jiggles slightly, carefully rotating pie after 15 minutes. (Pie will puff up in oven while baking.) Cool pie completely on wire rack; wrap with plastic wrap and refrigerate at least overnight or up to 2 days.

3. Meanwhile, prepare Cranberry Topping: In small saucepot, heat maple syrup over medium-high heat 2 minutes or until syrup begins to bubble at edges. Stir in cranberries and cook 6 to 8 minutes longer or until most berries have popped, stirring occasionally. Transfer cranberry mixture to small bowl and cool completely. Refrigerate until ready to serve.

4. Serve pie topped with Cranberry Topping, and whipped topping and chopped pecans, if desired.

*Approximate nutritional values per serving:
449 Calories, 19g Fat (7g Saturated), 122mg Cholesterol,
208mg Sodium, 65g Carbohydrates, 1g Fiber, 6g Protein*