

**Dessert**

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# **Carrie's Cranberry Cobbler**

Dixie Crystals Sugar

**Preparation Time: 10 minutes**

**Bake Time: 45 minutes**

**1 bag fresh cranberries**

**1/2 to 1 cup chopped walnuts or pecans**

**1 1/2 cups Imperial Sugar extra fine granulated sugar**

**1 cup all-purpose flour**

**1/2 cup melted butter or margarine**

**1/4 cup oil**

**2 eggs**

Preheat oven to 325 degrees.

In a bowl, mix the cranberries, nuts and 1/2 cup of the sugar. Place into a greased 9-inch deep dish pie plate.

In a separate bowl, combine the flour, remaining sugar, butter, oil and eggs. Mix well.

Pour the mixture evenly over the cranberry mixture, gently spreading to the edges.

Bake for 45 minutes to 1 hour until the crust is firm and golden.

Serving Ideas: This dish is wonderful served warm out of the oven, either alone or with vanilla ice cream.

Yield: 1 9-inch pie plate

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Per Serving (excluding unknown items): 1131 Calories; 66g Fat (52.5% calories from fat); 26g Protein; 108g Carbohydrate; 7g Dietary Fiber; 424mg Cholesterol; 143mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Fruit; 11 1/2 Fat.