

Cranberry Custard Pie

Publix Thanksgiving

Publix Aprons

zest of one lemon
juice of one lemon
4 cups cranberries (thawed, if frozen),
divided
1 teaspoon corn syrup
3 cups sugar, divided
1 (14.1 ounce) ready-to-bake rolled
piecrust
1/2 cup cream cheese, softened
4 eggs
2 tablespoons unsalted butter, softened
1/2 cup flour
2 teaspoons vanilla extract
1/2 teaspoon Kosher salt
1 tablespoon raw sugar

Bake Time: 40 minutes

Zest and grate the lemon peel (no white, one tablespoon). Squeeze the lemon for the juice (two tablespoons). Place one cup of the cranberries in a bowl with the corn syrup. Toss to coat. Add one cup of the sugar. Stir to coat the cranberries. Transfer the cranberries and any sugar remaining in the bowl to an airtight container. Chill until ready to use.

Unroll one piecrust. Place it in a deep nine-inch pie plate. Trim the crust leaving a 1/4-inch overhang. Chill until ready to use.

In a large bowl, place the cream cheese, eggs, remaining two cups of sugar and the butter. Beat with an electric mixer for 3 minutes or until smooth. Add the flour, vanilla, lemon zest, lemon juice and the salt. Beat for 2 minutes more. Gently stir the remaining three cups of cranberries into the egg mixture.

Pour the filling into the crust. Unroll the remaining dough for the top crust. Place over the filled pie. Trim the dough to 1/4-inch beyond the edge. Fold the top crust under the bottom crust. Seal the edges by pinching or crimping with a fork. Brush the top crust lightly with water. Sprinkle with the raw sugar. Cut a few slits in the top crust to allow steam to escape. Chill for 15 minutes.

Preheat the oven to 450 degrees.

Place the pie dish on a baking sheet (for ease in handling). Bake for 10 minutes. Then reduce the oven temperature to 350 degrees. Bake for 35 to 40 minutes more or until the crust is firm and golden.

Cool on a wire rack before serving. Garnish with sugared cranberries. Serve.

Per Serving (excluding unknown items): 3498 Calories; 84g Fat (21.2% calories from fat); 41g Protein; 659g Carbohydrate; 2g Dietary Fiber; 1037mg Cholesterol; 1581mg Sodium. Exchanges: 3 Grain(Starch); 4 1/2 Lean Meat; 13 1/2 Fat; 40 1/2 Other Carbohydrates.