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# Cranberry Pecan Crusts

Preparation Time: 15 minutes

Start to Finish Time: 25 minutes

**1 package (14.1 ounce) refrigerated pie crusts**

**1/2 cup finely chopped pecans, toasted**

**1/2 cup finely chopped sweetened dried cranberries**

Preheat the oven to 425 degrees.

Unroll one pie crust on a lightly floured surface. Sprinkle with pecans and cranberries. Top with the remaining pie crust.

Roll into a fourteen-inch circle, sealing together the pie crusts. Cut into desired shapes with a two- to three-inch cookie cutter.

Place the pastry shapes on a lightly greased baking sheet.

Bake in the oven until golden, 8 to 10 minutes.

Yield: 3 to 4 dozen

## **Dessert**

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*Per Serving (excluding unknown items): 960 Calories; 56g Fat (52.9% calories from fat); 8g Protein; 104g Carbohydrate; 0g Dietary Fiber; 40mg Cholesterol; 800mg Sodium. Exchanges: 7 Grain(Starch); 11 Fat.*