

Cranberry Pecan Pie

1 cup all-purpose flour
1 cup white sugar
¼ teaspoon salt
1 cup fresh cranberries
½ cup chopped pecans
½ cup butter, melted
2 eggs, beaten
1 teaspoon vanilla extract
½ teaspoon cinnamon

Directions: Preheat oven to 350 degrees F. Grease one 9 inch pie pan.

Combine the flour, sugar, salt, and cinnamon. Stir in the cranberries and the pecans, and toss to coat. Strip in the butter, beaten eggs, and vanilla extract. Spread the batter into the prepared pan.

Bake at 350 degrees F for 40 minutes, or until a wooden pick inserted near the center comes out clean. Serve warm with whipped cream or ice cream.

Nutrient Analysis, per serving: 325 calories, 39.6 g. carbohydrate, 3.8 g. protein, 17.6 g. fat, 1.7 g. dietary fiber, 171 mg. sodium, 71 mg. cholesterol