

Cran Lorraine Pie

*Braham's Pie Cookbook
Best of the Best Minnesota Cookbook*

SINGLE PIE SHELL

*1 cup shortening
1/2 stick butter
1 tablespoon oil
1/2 teaspoon salt
3 cups flour
1/2 cup buttermilk (less two
tablespoons)
2 tablespoons vinegar*

FILLING

*2 cups (16 ounces) whole
cranberry sauce
1 tablespoon cornstarch
1 tablespoon cranberry
juice*

CANDY MIXTURE

*2 cups white vanilla milk
chips
1 egg
1/4 cup water
1/2 teaspoon almond
extract*

TOPPING

*2 cups whipping cream
2 tablespoons powdered
sugar
1 teaspoon vanilla
1/2 teaspoon almond
extract
sliced almonds (for garnish)*

Preheat the oven to 475 degrees.

In a bowl, mix the shortening, butter, oil, salt, flour, buttermilk and vinegar. Roll out on a floured surface. Place in the bottom of a pie plate. Prick with a fork.

Bake for 8 minutes.

Make the filling: In a saucepan, combine the cranberry sauce and cornstarch. Bring to a boil. Boil for 1 minute. Remove from the heat. Stir in the cranberry juice. Cool. Reserve 1/4 cup. Set aside.

Make the candy mixture: In a saucepan, melt the white chips. In a bowl, beat the egg and water slightly. Add a small amount of the hot white chips to the egg/water mixture. Stir. Return all back to the heating pan. Boil until thick, about 5 minutes. Remove from the heat. Add the almond extract. Cool.

In a bowl, beat the whipping cream, powdered sugar, vanilla and almond extracts. Mix half with the candy mixture. Place one-half of the candy mixture into the pie shell. Add the cranberry mix. Top with the remaining half of the candy mixture. Top with the remaining half of the whipping cream.

Decorate with the reserved 1/4 cup of cranberry mix. Garnish with sliced almonds

Per Serving (excluding unknown items): 5540 Calories; 449g Fat (72.5% calories from fat); 55g Protein; 327g Carbohydrate; 11g Dietary Fiber; 989mg Cholesterol; 1794mg Sodium. Exchanges: 19 Grain(Starch); 1 Lean Meat; 0 Fruit; 1 1/2 Non-Fat Milk; 88 1/2 Fat; 1 Other Carbohydrates.