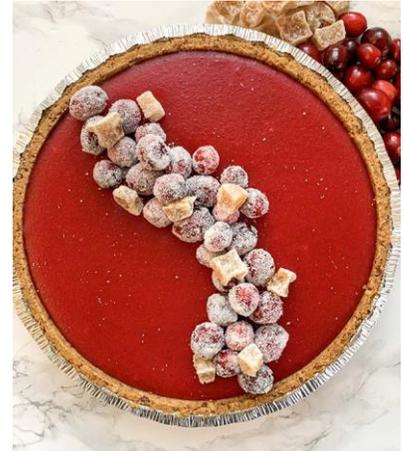


Cranberry Orange Ginger Pie

The following recipe is courtesy of Bread Over Heels, a food scientist and blogger. For more of her recipes and baking tips, visit her website or her Instagram [@breadoverheels](#).

Ingredients

- 1 premade 9-inch crust, such as Diamond Nuts Walnut Crust
- 12 oz. fresh cranberries, plus additional for garnish
- ½ cup fresh-squeezed orange juice
- 1 ½ tablespoons grated orange zest
- 1 ½ cup sugar, divided
- 1 teaspoon fresh grated ginger
- 2 eggs
- 3 egg yolks
- 5 tablespoons butter, cut into small pieces
- Crystallized ginger, for garnish
- Whipped cream, for serving



Instructions

1. Preheat oven to 350°F.
2. In a medium saucepan, combine 12 oz. cranberries, orange juice and zest, 1 cup sugar and grated ginger. Bring to a boil, then reduce the heat to a simmer and cook for 15 minutes or until all cranberries have popped and mixture has thickened. Transfer to blender, and puree until very smooth. Let cool slightly. Clean saucepan.
3. In a medium bowl, combine eggs, egg yolks and ¼ cup sugar. Whisking constantly, slowly add a small amount of cranberry mixture into the egg mixture to temper the eggs. Continue to slowly add cranberries and whisk until completely combined.
4. Return mixture to cleaned saucepan. Cook, stirring constantly, over medium heat until thickened, about 10-15 minutes.
5. Remove from heat and drop the butter into cranberry mixture a few pieces at a time, continuing to stir to melt butter and thicken. Let cool slightly.
6. Pour curd into premade pie crust and smooth. Cook for 10 minutes to set curd. Let cool to room temperature, and store in refrigerator before serving.
7. For garnish, roll damp cranberries into remaining sugar. Top the pie with sugared cranberries and crystallized ginger. Serve with fresh whipped cream.