

Cranberry Crumb Pie

Try this around Thanksgiving and have a special surprise for your company. I know they are going to love this pie.

1- 9-inch unbaked pie crust

14 ounce can sweetened condensed milk
8 ounce package cream cheese, softened
1/4 cup lemon juice

1 Tb. light brown sugar
2 Tb. cornstarch
16 ounce can whole berry cranberry sauce

1/4 cup cold butter
2 Tb. light brown sugar
1/2 cup all-purpose flour
1/2 cup chopped walnuts



Preheat oven to 400 degrees.

Generously prick bottom and sides with fork, bake for 8 minutes.

Remove from oven and lower temperature to 350 degrees.

In a large mixing bowl, beat softened cream cheese until fluffy.

Add sweetened condensed milk (not evaporated milk) gradually, beat until smooth.

Stir in lemon juice. Pour into prepared pie crust.

In another bowl, combine 1 Tablespoon brown sugar and 2 Tablespoons cornstarch; mix well.

Stir in cranberry sauce.

Spoon evenly over cheese mixture.

In medium bowl, cut butter into flour and remaining 2 Tablespoons brown sugar until crumbly.

Add chopped walnuts.

Sprinkle evenly over cranberry mixture.

Bake 45 to 50 minutes or until bubbly.

Cool. Serve at room temperature or chill completely.

Yield: 8 to 10 servings.

NOTE: You can use the regular cream cheese or even the light or fat-free cream cheese will work in this recipe.