



Crustless Cranberry Pie



Vegetarian



Popular

READY IN



55 min.

SERVINGS



8

CALORIES



331 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 0.5 cup butter melted
- ☐ 2 cups cranberries
- ☐ 2 eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup walnuts chopped
- ☐ 1 cup sugar white

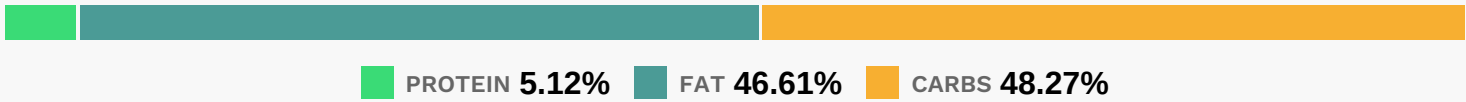
Equipment

- ☐ frying pan
- ☐ oven
- ☐ pie form

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch pie pan.
- ☐ Combine the flour, sugar, and salt. Stir in the cranberries and the walnuts, and toss to coat. Stir in the butter, beaten eggs, and almond extract. If you are using frozen cranberries, the mixture will be very thick.
- ☐ Spread the batter into the prepared pan.
- ☐ Bake at 350 degrees F (175 degrees C) for 40 minutes, or until a wooden pick inserted near the center comes out clean.
- ☐ Serve warm with whipped cream or ice cream.

Nutrition Facts



Properties

Glycemic Index:32.51, Glycemic Load:27.13, Inflammation Score:-4, Nutrition Score:6.296956518422%

Flavonoids

Cyanidin: 11.81mg, Cyanidin: 11.81mg, Cyanidin: 11.81mg, Cyanidin: 11.81mg Delphinidin: 1.92mg, Delphinidin: 1.92mg, Delphinidin: 1.92mg, Delphinidin: 1.92mg Malvidin: 0.11mg, Malvidin: 0.11mg, Malvidin: 0.11mg, Malvidin: 0.11mg Pelargonidin: 0.08mg, Pelargonidin: 0.08mg, Pelargonidin: 0.08mg, Pelargonidin: 0.08mg Peonidin: 12.29mg, Peonidin: 12.29mg, Peonidin: 12.29mg, Peonidin: 12.29mg Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg Epicatechin: 1.09mg, Epicatechin: 1.09mg, Epicatechin: 1.09mg, Epicatechin: 1.09mg Epigallocatechin 3-gallate: 0.24mg, Epigallocatechin 3-gallate: 0.24mg, Epigallocatechin 3-gallate: 0.24mg, Epigallocatechin 3-gallate: 0.24mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 1.66mg, Myricetin: 1.66mg, Myricetin: 1.66mg, Myricetin: 1.66mg Quercetin: 3.71mg, Quercetin: 3.71mg, Quercetin: 3.71mg, Quercetin: 3.71mg

Nutrients (% of daily need)

Calories: 331.34kcal (16.57%), Fat: 17.59g (27.06%), Saturated Fat: 8.11g (50.69%), Carbohydrates: 40.98g (13.66%), Net Carbohydrates: 39.16g (14.24%), Sugar: 26.36g (29.29%), Cholesterol: 71.42mg (23.81%), Sodium: 180.77mg (7.86%), Alcohol: 0.17g (100%), Alcohol %: 0.22% (100%), Protein: 4.35g (8.69%), Manganese: 0.45mg (22.58%), Selenium: 9.35µg (13.36%), Folate: 41.61µg (10.4%), Vitamin B1: 0.16mg (10.38%), Vitamin B2: 0.15mg (9.03%), Vitamin A: 430.41IU (8.61%), Copper: 0.16mg (8.14%), Fiber: 1.81g (7.25%), Phosphorus: 70.14mg (7.01%), Iron: 1.2mg (6.69%), Vitamin E: 0.84mg (5.57%), Vitamin B3: 1.05mg (5.23%), Magnesium: 18.16mg (4.54%), Vitamin C: 3.6mg (4.36%), Vitamin B6: 0.08mg (3.98%), Vitamin B5: 0.37mg (3.68%), Zinc: 0.52mg (3.44%), Potassium: 88.81mg (2.54%), Vitamin K: 2.52µg (2.4%), Calcium: 21.42mg (2.14%), Vitamin B12: 0.12µg (2.03%), Vitamin D: 0.22µg (1.47%)