Chef Kathy’s Cranberry Cheese Crumb Pie Recipe

Ingredients:

* 1 sheet refrigerated pie crust
* 8 ounces cream cheese softened
* 1 can (14 ounces) sweetened condensed milk
* ¼ cup lemon juice

Cranberry Layer

* 1 can (14 ounces) whole-berry cranberry sauce
* 2 tablespoons cornstarch
* 1 tablespoon brown sugar

Topping

* ½ cup all-purpose flour
* ¼ cup packed brown sugar
* ½ teaspoon ground cinnamon
* ¼ cup cold butter, cubed
* ¾ cup chopped pecans

Directions:

1. Pre-heat oven to 375. Unroll the crust into a 9-inch pie pan; flute edge
2. In a small bowl, beat the cream cheese, milk and lemon juice until smooth
3. Spread evenly into crust
4. In a small bowl, mix cranberry sauce, cornstarch, and brown sugar
5. Spoon over cream cheese mixture
6. In another small bowl, mix flour, brown sugar, and cinnamon
7. Cut in butter until crumbly
8. Stir in pecans
9. Sprinkle over cranberry layer
10. Bake 45-55 minutes or until crust and topping are golden brown
11. Cover edge of pie loosely with foil during the last 10 minutes of cooking
12. Cool 1 hour on a rack
13. Refrigerate at least 2 hours before serving