

**Recipe:**

*Zesty Cranberry Pie with Gingersnap Cookie Crust*

**ZESTY CRANBERRY CURD**

**Ingredients**

- 12-ounce package of fresh cranberries
- 1 ½ cups of granulated sugar
- 3 eggs (yolks and whites), room temperate
- 3 egg yolks, room temperature
- 2 limes, juiced/zested
- 1 ½ sticks of unsalted butter (¾ cup or 12 tbs), cut into 1-tablespoon pieces

**Directions**

**STEP 1:**

Bring the whole cranberries, 1 cup white sugar, lime juice/zest, and ¼ cup of water to boil in a saucepan—cooking at medium high. Once boiling, turn down the heat and let the mixtures simmer until the cranberries burst open and the majority of the liquid has evaporated off. This should take 10 minutes. Turn off the heat and remove the pan to a cool.

Let the cooked cranberry mixture cool for 5-10 minutes. Then, puree in a blender until very smooth. **DO NOT** blend steaming hot cranberries—you can shatter or warp your blender.

**STEP 2:**

Bring a pot of water (about half filled) to boil. While it's coming to a bowl, combine the cranberry puree, ½ cup of sugar, 3 eggs, 3 egg yolks, in a heatproof bowl—either tempered glass or metal.

**STEP 3:**

Set the filled heatproof bowl (either tempered glass or metal) over the steaming pot of water. You want the bowl to touch the steam but not sit in the boiling water underneath. Cook the cranberry mixture, stirring constantly with a spatula or wooden spoon, until the curd thickens and coats the spatula/spoon—if you have a cooking thermometer, the internal temperature should be 170F.

**STEP 4:**

Remove the bowl with the thickened curd from the boiling water. While the mixture is still hot, stir in the butter. Keep stirring until the butter is fully melted in and combined. Your curd will change color, lightening to a bright pink.

**STEP 5:**

Allow the curd to cool for 5 minutes before filling your pre-baked gingersnap pie shell.



### **FILLING YOUR CRANBERRY CURD PIE**

Pour the cooled-down cranberry curd into your baked gingersnap pie tins. Place it in the fridge and let it cool for at least 2hrs—but, ideally, for more like 8-12 hours. Before slicing/serving, zest another lime on top of the firmed-up curd. Slice, serve, enjoy!

### **GINGERSNAP COOKIE PIE CRUST INGREDIENTS:**

- 25 gingersnap cookies
- 4 tablespoons of melted butter
- 3 tablespoons of brown sugar

#### ***Directions***

Crush up the gingersnaps until finely ground. You can do this in a food processor or by placing the cookies in a Ziplock bag and crushing them with a rolling pin. You'll create about 1 cup of cookie crumbs.

Combine the cookie crumbs, melted butter, and brown sugar until a smooth, paste-like dough forms. You can do this in a food processor, pulsing until combined.

Press the crumb-butter-sugar mixture into your 9-inch pie dish. Press the mixture in firmly — you can use the underside of a metal measuring cup for this — into the bottom and sides of the pan.

### **BAKING GINGERSNAP PIE CRUST**

Preheat the oven to 350F. Bake your prepared pie pans/tins until the dough firms up and turns a bit darker in hue. Baking should take 8-10 minutes. Keep an eye as it bakes, making sure the crust doesn't slide down the pan. If it does, just gently push it back up along the pan. Allow the baked shell to cool for 15 minutes.

### **PIE MAKING EQUIPMENT:**

- Electric mixer
- Blender
- Food Processor
- Measuring cups
- Measuring spoons
- Heatproof bowl (glass or metal)
- 9-inch pie pans, ideally ceramic or glass
- Cooking thermometer (preferably digital)

