



## Cranberry Orange Cheese Pie

Preheat the oven to 325°F

9-inch deep pie crust (Graham cracker or nut)

Serves 6 to 8

1 lb	cream cheese, softened
1/4 cup	sour cream
1/2 cup	packed light brown sugar
2 large	eggs
2 tsp	vanilla
1 tsp	ground nutmeg
1/2 tsp	orange zest
1/2 cup	crushed cranberries
	Whipped cream for decorating

1. In workbowl of food processor fitted with metal blade, place cream cheese, sour cream, brown sugar, eggs, vanilla, nutmeg and orange zest.

Process until smooth, about 20 seconds. Scrape sides, add cranberries and pulse for 5 times.

2. Pour the batter over the crust, smoothing it out to touch the sides of the pan. Bake in preheated oven for 25 to 35 minutes or until it starts to pull away from the sides of the pan, but is still a bit loose in the center and looks puffy.
3. Cool on a rack for 2 hours. Cover with plastic wrap and refrigerate for at least two hours before decorating or serving.