

## Grandma Altek's CranPecan Pie

### CRUST

- 6 tbsp shortening
- 1½ tsp buttermilk
- 2 tbsp hot water
- 1 cup all-purpose flour
- ½ tsp salt

### FILLING

- 3 large eggs
- 1 cup corn syrup
- ¾ cup sugar
- ¼ cup butter, melted
- 1 tsp vanilla extract
- 2 cups fresh cranberries
- 1 cup chopped pecans

Beat shortening and buttermilk until blended. Gradually add water, beating until light and fluffy. Beat in flour and salt. Shape into a disk. Wrap in plastic; refrigerate 4 hours or overnight.

To toast pecans, bake in a shallow pan in a 350° oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.

Preheat oven to 425°. On a lightly floured surface, roll dough to a 1/8-inch thick circle; transfer to a 9-inch pie plate. Trim crust to 1/2 inch beyond edge of plate; flute edge.

In a large bowl, whisk first 5 filling ingredients until blended. Stir in cranberries and pecans. Pour into crust.

Bake on a lower oven rack 10 minutes. Reduce oven setting to 350°; bake until filling is almost set, 35-40 minutes. Cool completely on a wire rack. Refrigerate, covered, overnight before serving. If desired, serve with whipped cream.