

# Cranberry Chocolate Pie with Whipped Cream©

*Makes 2–9 1/2 inch deep dish pies*

## **Pie Plate—Ingredients:**

2–9 inch pie plates  
2 oz. Kerry Gold™ Irish Butter

## **Method:**

Spray pie plates with Pam™ and put one ounce of butter in each. Melt butter in the oven. When melted, roll butter around to cover the bottom and sides of the pie plate. Put in the freezer to harden the butter.

## **Pie —Ingredients:**

3 large eggs or 4 medium  
1–1 1/2 cups sour cream (enough to make eggs and sour cream equal 2 cups)  
4 oz. Kerry Gold™ Irish Butter, room temperature  
1 1/2 cups sugar  
1/2 tsp. almond extract  
1 tsp. vanilla extract  
2 cups White Lily™ Self-rising Flour  
1 tsp. cardamom  
6 cups fresh cranberries, wash, rinse, drain in colander  
1 cup chocolate chips

## **Method:**

Preheat a conventional oven to 350°, convection oven to 325°.

Break eggs into a measuring cup and add sour cream until the measurement reaches a total of two cups.

In a mixing bowl, blend the egg mixture, butter, sugar and extracts with the Magic Wand using the blade with the holes until the sugar is completely dissolved.

Mix the self-rising flour and cardamom together a little with the measuring spoon. Add in three steps to the sugar mixture. Batter will be very soft. Fold in cranberries and chocolate chips and divide into the two pie plates. Clean the sides of the pie plates and sprinkle the tops with 2 Tbsp. sugar each (optional). Bake 45–50 minutes until golden brown on top. Cool on a cake rack for 10 minutes. When cool, loosen edges and unmold upside down on the cake racks. After about 30 minutes, slide on a cake tray. Dust with powdered sugar.

## **Whipped Topping—Ingredients:**

2 cups whipping cream  
3–4 Tbsp. Jello™ Instant White Chocolate  
                  Pudding Mix

## **Method:**

In a mixing bowl, whip mixture stiff with the Magic Wand using the flat blade. Cover and keep in refrigerator until ready to serve. Serve to the side of the pies or decorate each pie when cold.

**Hint:** *Serve hot, warm or cold.*

**Hint:** *Use white chocolate chips or make one pie with and the other without chocolate chips.*

**Hint:** *Recipe is easy to cut in half.*

