



Cranberry Cheesecake Pie

Introduction

Cranberry cheesecake pie is a delightful dessert that combines the rich, creamy texture of cheesecake with the tartness of cranberries, all nestled in a buttery pie crust. This recipe offers a perfect balance of flavors, making it an ideal treat for holidays, parties, or any special occasion. The vibrant color of cranberries adds an appealing touch to the pie, ensuring it is as beautiful as it is delicious.

Detailed Ingredients with measures

Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/2 cup unsalted butter, melted

Filling:

- 1 (8 oz) package cream cheese, softened
- 1/2 cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup fresh or frozen cranberries

Topping:

- 1/2 cup sour cream
- 1/4 cup sugar
- 1 teaspoon vanilla extract
- 1/2 cup cranberries, for garnish

Prep Time

The preparation time for this delectable cranberry cheesecake pie is approximately 20 minutes. This includes the time needed to make the crust and the filling before baking.

Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour 5 minutes

Yield: 8 servings



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Detailed Directions and Instructions

Prepare the Crust

1. Preheat the oven to 350°F (175°C).
2. In a bowl, combine graham cracker crumbs, sugar, and melted butter. Mix until well combined.
3. Press the mixture into the bottom and up the sides of a pie pan. Bake for 10 minutes, then remove from the oven and let cool.

Make the Cheesecake Filling

1. In a large mixing bowl, beat the cream cheese until smooth and creamy.
2. Add the sugar and vanilla extract. Blend until fully combined.
3. Mix in the eggs one at a time, ensuring each is fully incorporated before adding the next.
4. Pour the cheesecake filling into the cooled crust, spreading it evenly.

Add the Cranberry Topping

1. In a saucepan over medium heat, combine fresh cranberries, sugar, and water.
2. Cook until the cranberries burst and the mixture thickens, stirring occasionally, about 10-15 minutes.
3. Remove from heat and let cool slightly before pouring over the cheesecake filling. Spread evenly.

Bake the Pie

1. Place the pie in the oven and bake for 45-50 minutes, or until the center is set and slightly jiggles.
2. Once done, remove from the oven and let cool to room temperature.

Chill the Pie

1. Refrigerate the pie for at least 4 hours or overnight for best results.
2. Before serving, whip up some heavy cream and dollop it on top if desired.

Notes

Serving Suggestions

- Serve with a dollop of whipped cream or a scoop of vanilla ice cream for an extra treat.

Storage Instructions

- Store leftovers in an airtight container in the refrigerator for up to 5 days.

Variations

- Consider adding different fruits, such as blueberries or raspberries, to the topping for variety.

Tips for Success

- Ensure your cream cheese is at room temperature for easy blending.
- For a more intense flavor, consider adding a pinch of cinnamon or nutmeg to the crust.



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Cook techniques

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