



Peak Season! Cranberry Buttermilk Chess Pie

with Ready-to-Bake Pie Crust



5h



2 Servings

Chess pies are dessert table staples in the American South. They are sweet and custardy with caramelized tops. For our version, we use a ready-to-bake pie dough and intensify the custard filling with tangy buttermilk powder. Fresh cranberries are the special guest star, adding vibrant sweet-tart bursts of red throughout. This homemade chess pie is a special treat for any occasion. (Serves 8)

What we send

- 10 oz granulated sugar
- 1 bag fresh cranberries
- 1 oz buttermilk powder ⁷
- 12 oz evaporated milk ⁷
- 2½ oz confectioners' sugar
- 2 (8.8 oz) pie dough ¹
- 5 oz all-purpose flour ¹

What you need

- kosher salt
- 8 Tbsp unsalted butter ⁷
- 4 large eggs ³
- vanilla extract

Tools

- rolling pin
- 9-inch pie dish
- rimmed baking sheet
- small skillet
- microwave

Cooking tip

It's peak season for cranberries, which means they're at their most delicious!

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 35g, Carbs 81g, Protein 9g



1. Roll & chill dough

On a **floured** work surface, stack **doughs** on top of each other. Roll into a 12-inch circle, smoothing any cracks. Carefully transfer to a 9-inch pie dish. Trim edges so it over hangs by 1-inch. Shape edges as desired and refrigerate for at least 2 hours.



2. Blind-bake crust

Preheat oven to 350°F with a rack in the lower third. Line the inside of **crust** with foil; fill with pie weights (substitute weights with dried beans, rice, or granulated sugar). Set crust on a baking sheet. Bake on lower oven rack until crust is fully set and golden around the edges, 60–75 minutes. Remove from oven, carefully remove foil and weights and cool completely. Reduce oven to 325°F.



3. Start filling

In a medium skillet set over medium heat, cook **cranberries** over medium heat, shaking skillet occasionally, until some begin to split and burst, 6–8 minutes. Transfer cranberries to a plate to cool.

In a small microwave-safe bowl, microwave **8 tablespoons butter** until melted. Reserve **1 teaspoon granulated sugar** for step 6.



4. Make filling

In a large bowl, whisk together **buttermilk powder, remaining granulated sugar, 2 tablespoons flour,** and **1 teaspoon salt**. Add **4 large eggs**; whisk until combined. Whisk in **melted butter, ¼ cup evaporated milk,** and **1 teaspoon vanilla** until smooth. Set aside **¼ cup cranberries**; fold remaining into filling. Set crust on a rimmed baking sheet; pour filling into crust.



5. Bake & serve

Dot **reserved cranberries** and sprinkle **reserved granulated sugar** over filling. Bake **pie** until top is golden brown but custard still jiggles in the center (about a 3-inch radius), 60–70 minutes. Transfer **pie** to a wire rack; cool to room temperature, about 2 hours. Transfer **pie** to fridge and chill, at least 1 hour. Dust with **confectioner's sugar** before serving. Enjoy!



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