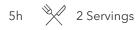
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Peak Season! Cranberry Buttermilk Chess Pie

with Ready-to-Bake Pie Crust





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 105 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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