



Peak Season! Cranberry Buttermilk Chess Pie

with Homemade 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 make a classic pie dough from scratch 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 all-purpose flour ²
- 10 oz granulated sugar
- 1 bag fresh cranberries
- 1 oz buttermilk powder ¹
- 12 oz evaporated milk ¹
- 2½ oz confectioners' sugar

What you need

- kosher salt
- 18 Tbsp unsalted butter ¹
- AP flour (for dusting) ²
- 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

Milk (1), Wheat (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 540kcal, Fat 29g, Carbs 66g, Protein 7g



1. Start dough

In a medium bowl, combine **1 cup flour**, **1 tablespoon granulated sugar**, and **½ teaspoon salt**. Cut **10 tablespoons cold butter** into ½-inch pieces; add to flour and toss to coat. Use your fingers to press butter to flatten it and incorporate it into the flour until it is the size of small peas.



4. 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.



2. Roll & chill dough

Sprinkle **¼ cup plus 1 tablespoon cold water** over **flour-butter mixture**. Use a spatula to stir until just combined, then use your hands to knead a few times until dough forms a shaggy ball. On a generously floured surface, roll dough into a 12-inch circle and 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.



5. 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.



3. 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.



6. 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!