



STARRY STARRY CARAMEL MAPLE PUMPKIN PIE with SUGARED CRANBERRIES

1 jar Grandma Hoerner's Caramel Maple Pumpkin Pie Filling, 17.5 oz.
2 large eggs
14 oz. can sweetened condensed milk
9" deep prepared unbaked pastry crust (I love to use Elsie Grace's No Roll Pie Crust Mix, 7.7 oz.)

In a large mixing bowl, combine pie filling with eggs and milk; pour into pastry crust.

Place pie onto center rack of a preheated 325 degree F. oven and bake, uncovered, for 50-55 minutes, or until set at center and a knife inserted into the center comes out clean. Cool completely, then top with pastry stars, overlapping and piling them up slightly, then add sugared cranberries into nooks and crannies as you'd like. Or, if you prefer, keep pastry stars and sugared cranberries completely separate from pie and once pie is sliced it into pieces, garnish each piece with the stars and sugared cranberries at that point.

Pastry Stars

1 box refrigerated pie crust
star cookie cutters of varying sizes (or use your favorite holiday cookie cutters to create the holiday theme of your choice)
nonstick baking spray
Granulated sugar

To create pastry stars, roll pie crusts out on a lightly floured surface, then cut into stars with cookie cutters. Place pastry stars onto a well-greased baking sheet and lightly spray the tops with baking spray; immediately sprinkle stars with sugar. Bake stars on center rack, uncovered, in preheated 375 degree F. oven for 15-20 minutes, or until golden brown. Let cool on baking sheet for 1-2 minutes, then immediately remove to a cooling rack to cool.

Sugared-Cranberries

1 cup fresh cranberries

1 cup granulated sugar, divided use

1/2 cup water

Meanwhile, create sugared-cranberries by placing cranberries into a large mixing bowl. In a medium saucepan, bring water and 1/2 cup of sugar to a boil; whisk mixture until sugar is completely dissolved; remove syrup from heat and let cool for 10 minutes. Pour prepared syrup over the cranberries in the mixing bowl and stir. Refrigerate cranberries overnight. Remove from refrigeration (syrup will be thickened by this time) and drain cranberries. Pour remaining 1/2 cup of sugar over drained cranberries, gently tossing to coat well. Place sugared cranberries onto a parchment sheet, spread out until ready to use.

Now You're Cookin', Chef Alli

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