

Orange Cranberry Compote Pie

©www.BakingInATornado.com

Ingredients:

1/2 cup sugar

3 TBSP orange juice

3/4 cup fresh cranberries

1 1/2 cups graham cracker crumbs

2 TBSP sugar

5 TBSP butter, melted

1 tsp orange liqueur

1 can (14 oz) sweetened condensed milk

3 egg yolks

1/3 cup orange juice

2 TBSP orange marmalade

Directions:

*Heat 1/2 cup sugar and 3 TBSP orange juice over medium heat. Stir, then add the cranberries. Cook, stirring, until it bubbles and the cranberries pop open. Remove from the heat and set aside to cool for 1/2 hour.

*Grease a 9 inch pie plate. Preheat oven to 350 degrees.

*Mix together the graham cracker crumbs, remaining 2 TBSP sugar, melted butter and orange liqueur. Press into and partially up the sides of the pie plate.

*Whisk the sweetened condensed milk, eggs yolks, 1/3 cup orange juice and orange marmalade.

*Pour the cranberry compote into the pie crust and arrange evenly.

*Pour the filling onto the compote and bake for 35 minutes until the edges are brown and the center is set.

*Gently run a knife around just the top of the edges to unstick from the pie plate. Cool on the counter for 1/2 hour, then in the refrigerator until completely cold.