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CRANBERRY PECAN PIE

(Courtesy of the National Honey Board)

INGREDIENTS:

2 cups fresh or frozen cranberries
1 cup orange juice
1/2 cup Dutch Gold Orange Blossom honey
2 tbsp cornstarch
2 tbsp cold water
1/2 tsp orange extract
1 baked 9" pie shell with fluted rim
Pecan Topping (recipe follows)

DIRECTIONS:

Combine cranberries, juice and Dutch Gold Orange Blossom honey in medium saucepan. Cook, covered, over low heat 15 minutes if using fresh cranberries or 20 minutes if using frozen berries. Cool. Purée cranberry mixture in blender; return to saucepan. Combine cornstarch and water in cup. Stir into cranberry mixture. Bring mixture to a boil over high heat and cook until thickened. Stir in orange extract. Cool, then pour into pie shell. Spoon Pecan Topping evenly over cranberry mixture.

Bake in preheated 350°F oven 20 minutes or until top is bubbly. Cool on wire rack. Serve at room temperature or chilled.

Makes 8 servings

PECAN TOPPING

1/2 cup Dutch Gold Orange Blossom honey
3 tbsp butter or margarine
1-3/4 cups pecan halves

Combine Dutch Gold Orange Blossom honey and butter in medium saucepan. Cook and stir over medium heat 2 minutes or until mixture is smooth. Add pecan halves and stir until well coated.