

RECIPE | MELONS

MELON CRANBERRY PIE



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INGREDIENTS

For the pie:

- 1 Pure Flavor® Alonna™ Canary Melon
- 1 pre-made pie crust
- 1½ **cups** fresh cranberries
- 1¼ **cups** light brown sugar
- ½ **cup** granulated sugar
- ¼ **cup** cornstarch
- 3 **tbsp** lemon juice
- 1 **tsp** ground cinnamon
- 1 **tsp** orange zest
- ¼ **tsp** salt

For the crumble:

- 1 **cup** large flake oats
- ½ **cup** brown sugar
- ¼ **cup** walnuts, chopped
- ¼ **cup** butter
- 1 **tsp** cinnamon
- ¼ **tsp** salt



60 min

15 min
PREP.

45 min
COOKING



8



easy

DIRECTIONS

- 1 Preheat the oven to 400°F.
- 2 For the filling, halve the melon and scoop out the seeds. Cut into quarters, remove the rind, and chop into cubes.
- 3 In a large bowl combine the melon, cranberries, sugars, cinnamon, salt, lemon juice, orange zest, and cornstarch.
- 4 Pour the filling into the pie crust, place on a baking sheet, and bake for 30 minutes.
- 5 To create the crumble, melt butter over medium heat. Add brown sugar, cinnamon & salt and stir to combine.
- 6 Add walnuts and oats until all coated and remove from heat.
- 7 After the pie has baked for 30 minutes add crumble topping and bake for an additional 15 minutes.
- 8 Let the pie cool on a wire rack before serving.