



RECIPE | MELONS

MELON CRANBERRY PIE



15 min
PREP.



8



easy

60 min

45 min
COOKING

INGREDIENTS

For the pie:

- 1 Pure Flavor® Alonna™ Canary Melon
- 1 pre-made pie crust
- 1 ½ cups fresh cranberries
- 1 ¼ 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



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.