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Thanksgiving Cranberry Cobbler

- 2 cups whole cranberries
- 1/2 cup granulated sugar
- (I may try substituting with agave nectar next time and reduce to 1/4 cup)
- 1/2 cup pecans, finely chopped
- 1/2 cup crushed pineapple with juice
- 2 Tbsp grated orange rind (usually from 1 med. orange)

Batter Ingredients:

- 1/2 cup sugar
- 3 Tbsp. melted butter
- Juice from half a medium orange, freshly squeezed and strained
- 1 beaten egg, or two beaten egg whites
- 1/4 cup rice flour

Directions:

Preheat oven to 350 degrees. Spritz a large pie pan or 8x8 baking dish with non-stick spray. Add cranberries, sugar (or agave nectar), chopped pecans, pineapple, and orange rind. Mix together in dish. Mix all batter ingredients together and pour over cranberry mixture. Bake for 45 minutes. Dish will be hot and bubbly. Serve hot or cold. Is excellent either as a side dish or dessert with vanilla bean ice cream!

Originally published online at www.gingerlemongirl.com on November 8th, 2007.

