

# Baked Desserts

## Cranberry Cream Pie with Orange Raspberry Sauce

1 cup Whole Cranberry Sauce  
½ cup Brown Sugar  
1 pkg Orange Jell-O  
½ cup Chopped Pecans  
1 Graham Cracker Pie Crust Shell

• *Combine cranberry sauce and brown sugar in a saucepan, heat over medium heat and bring to a boil. Remove from heat and add Jell-O, stirring until dissolved, let cool. Fold whipped cream and chopped pecans into cooled cranberry sauce mixture and then pour into the graham cracker shell.*

• *Chill for several hours, or until set.*

## Orange Raspberry Sauce

1-16 oz bottle Lyons Raspberry Designer Dessert Sauce (#2662)  
4 tbsp Orange Juice Concentrate

• *Stir ingredients together until well blended.*

