



# Thanksgiving Ideas

## Edible Gifts For Thanksgiving

(NAPSA)—Whether you're planning your own Thanksgiving get-together or you've been invited somewhere special and you're wondering what to bring, a delicious cranberry pecan pie can be the answer. This remarkable blend of two traditional favorites is a match made in heaven. Here's the recipe from the gourmet gifting experts at 1-800-FLOWERS.COM:

- 2 cups fresh or frozen cranberries**
- 1 cup orange juice**
- ½ cup honey**
- 2 tablespoons cornstarch**
- 2 tablespoons cold water**
- ½ teaspoon orange extract**
- 1 baked 9-inch pie shell with fluted rims**

For pecan topping, you'll need ½ cup honey, 3 tablespoons butter or margarine, and 1½ cups pecan halves.

For topping, combine 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.

For filling, combine cranberries, juice and honey in medium saucepan. Cook covered, over low heat for 15 minutes if using fresh cranberries or 20 minutes if using frozen berries. Cool. Puree cranberry mixture



**Make a holiday meal even more memorable, with this delicious Apple Caramel Spice Cake.**

in blender and 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. Cook, then pour into pie shell. Spoon the 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.

If you don't have time to make this dessert, you can still send a delicious finishing touch to any holiday feast. Visit [1800flowers.com](http://1800flowers.com) on the Web for incredible desserts, such as the Fall Caramel Apple Spice Cake, a mouth-watering dessert that can turn any celebration into a delicious event.