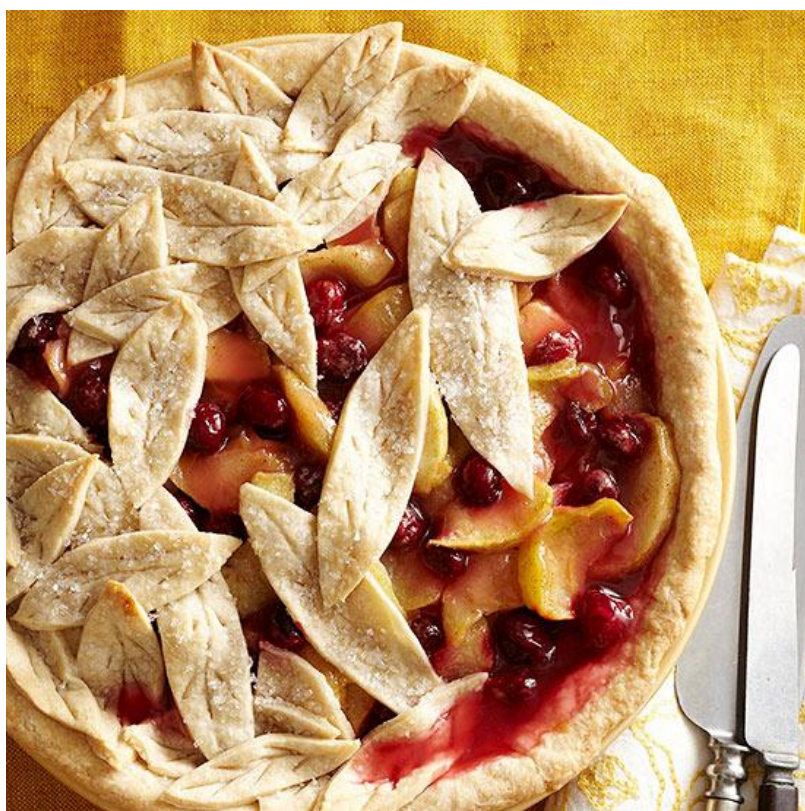


Apple-Cranberry Pie

November 2014

www.minnesotagrown.com

Buttery pastry leaves and in-season fruits mean this tangy-sweet pie is the *perfect* dessert for autumn. Try this on your Thanksgiving menu with Minnesota Grown produce for a tasty way to decorate the table and fill your home with the smells of fall!



Makes: 8 servings
Prep: 45 mins
Bake: 1 hr 10 mins 375°

Ingredients:

1 recipe [Pastry for a Double-Crust Pie](#)
1 cup granulated sugar
3 tablespoons all-purpose flour
1 teaspoon apple pie spice or ground cinnamon
¼ teaspoon salt
¼ teaspoon ground ginger or 1 teaspoon finely chopped crystallized ginger
7 cups thinly sliced, peeled apples (7 medium apples)
1 ½ cups cranberries
Milk or light cream
Coarse sugar (optional)

Directions:

1. Preheat oven to 375 degrees F. Prepare pastry for a double-crust pie. On a lightly floured surface, use your hands to slightly flatten one pastry ball. Roll pastry from center to edges into a circle about 12 inches in diameter. Wrap pastry circle around the rolling pin. Unroll pastry into a 9-inch pie plate. Ease pastry into pie plate without stretching it.
2. In a large bowl stir together granulated sugar, flour, apple pie spice, salt, and ginger. Add apples and cranberries; toss gently to coat. Transfer apple mixture to pastry-lined pie plate. Trim pastry to ½ inch beyond edge of pie plate. Fold under extra pastry even with the plate's edge. If desired, crimp edge.

3. Roll the remaining pastry ball until 1/8 inch thick. Using a pizza cutter or a 1/12-inch leaf-shape cookie cutter, cut out leaves. If desired, make vein imprints on leaves with the tip of a table knife. Arrange pastry leaves with milk and, if desired, sprinkle with coarse sugar.
4. Cover edge of pie loosely with foil. Place pie on middle oven rack. Line a baking sheet with foil; place on bottom rack to catch any drips. Bake for 30 minutes. Remove foil from pie. Bake for 40-50 minutes or until apples are tender and filling is bubbly. Cool on a wire rack.

Pastry for a Double-Crust Pie

Ingredients:

- 2 ½ cups all-purpose flour
- 1 teaspoon salt
- ½ cup shortening
- ¼ cup butter, cut up, or shortening
- ½ cup ice water

Directions:

1. In a large bowl stir together flour and salt. Using a pastry blender, cut in shortening and butter until pieces are pea size. Sprinkle 1 tablespoon of the ice water over part of the flour mixture; toss gently with a fork. Push moistened pastry to the side of the bowl. Repeat moistening flour mixture, using 1 tablespoon of the ice water at a time, until all of the flour mixture is moistened. Gather flour mixture into a ball, kneading gently until it holds together. Divide pastry in half; form halves into balls.

ENJOY!

Photo and recipe courtesy of Better Homes and Gardens