

Fresh Apple Cranberry Pie

Filling:

6-7 apples any type, peeled, cored and sliced (I like Granny Smith)

1 1/2 cups fresh cranberries, washed

1 1/4 cups sugar

1/2 cup flour

1 teaspoon cinnamon

1 teaspoon almond extract

juice from half of a lemon, about 2 tablespoons

dash salt

butter

Crust:

2 cups flour

3/4 teaspoon salt

1 cup solid shortening

1/2 cup cold water

Preheat oven to 375 degrees. Place rack on lower third of oven.

Place flour and salt in medium sized bowl. Cut in shortening with pastry blender. Add cold water all at once, stir with fork, just until all of the flour mixture is moistened. Gather the dough together in a ball. Split the dough in to two parts. Flour a surface and rolling pin. Mold half of the dough into a ball. Roll out from center to about 1/8 inch thickness. Fold dough in half. Lift onto a 9" pie plate. Open and shape to pan. Roll out the other half of dough, and set aside.

Place apples in large bowl and mix with cranberries. Add rest of filling ingredients and mix well. Fill bottom crust with apple cranberry mixture.

Dot with butter if desired.

Place other half of rolled out dough on top of filling in pie plate. Crimp edges. Make slits on top of pie for steam to escape. Brush with egg wash if desired, sprinkle with 2 tablespoons sugar. Place pie onto cookie sheet covered with foil (important, this usually bubbles over a bit.

Bake for about 60 minutes. Cover loosely with foil if pie is getting too brown. Continue baking for about 10-15 minutes or until pie is bubbly and golden. Total baking time is usually 1 hour and 10 minutes.

Best to let pie sit for two to three hours before serving so sugars and fruit can solidify. If you serve this hot out of the oven, the juices will be a bit runny.

Si Foster

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