



APPLE-CRANBERRY PIE

This decadent pie hits all the right spots; sweet and tart, with a rich pate-brisee crust (oh, you so fancy). You'll wow your guests/friends/family/all of the people with this beautiful fall dessert.

 1 hour
 2 hours
 8 portions

INGREDIENTS

- 2 1/2 cups all-purpose flour, unbleached (not self-rising)
- 2 teaspoons granulated sugar
- 1 teaspoon Kosher salt
- 2 sticks cold salted butter, cut into small pieces
- 1/2 cup ice water
- 12 ounces raw cranberries (one bag)
- 1 1/2 cup granulated sugar
- 1/2 cup fresh orange juice + zest (about 2 oranges)
- 6 large Granny Smith apples, peeled, cored, sliced
- 1/4 cup granulated sugar
- 1/4 cup lemon juice
- 2 tablespoons all-purpose flour
- 1 teaspoon allspice (optional)
- 2 tablespoons salted butter, cut into small pieces
- 1 tablespoon coarse sanding sugar (for topping the pie, optional)
- 1 tablespoon milk (for brushing the pie)

COOKING METHOD

- 1° First, prepare the crust; in a bowl, combine the first four ingredients (flour, salt, sugar, and butter). Cut together with two knives or a pastry cutter until the butter is incorporated; it will look lumpy and sandy. Slowly add water until the crust comes together; the humidity in your kitchen will determine how much water you need to add.
- 2° Split the dough into two balls, flatten down and wrap each disk in plastic wrap. Chill in the refrigerator for at least 30 minutes.
- 3° For the cranberry base; in a medium saucepan, combine the cranberries, 1 cup sugar, orange juice and orange zest. Cook over medium-low heat for about 10 minutes, or until the cranberries have burst and the mixture starts to thicken. Set aside and let cool.
- 4° For the apples; toss together the apples, 1/4 cup sugar, lemon juice, flour, and allspice (if using), making sure all of the apples are evenly coated.
- 5° To assemble the pie; remove the crusts from the refrigerator. Roll out each crust to fit a pie pan (whatever size you have). Place one crust in the pan. Spread the cranberry compote over the bottom of the crust. Pour the apples on top.
- 6° Dot the apples with the two tablespoons of butter. Roll the top crust over and crimp the edges together. Cut a few holes for steam to escape. Brush the crust with a little milk and dust with coarse sanding sugar.
- 7° Bake the pie for 15 minutes at 400 degrees. Lower the heat to 375 and bake for an additional 50 minutes, or until filling is brown and bubbly. If the crust is browning too quickly you can tent with foil.
- 8° Let the pie rest for at least two hours. This can be done a day ahead and reheated in a 375 oven for 20 minutes prior to serving. Serve with vanilla ice cream for optimal deliciousness.

NUTRITIONAL INFORMATION

| | PER 100 g | PER PORTION (316 g) | % DRI |
|------------------------------|-----------|---------------------|-------|
| ENERGY | 195 kcal | 614 kcal | 31 % |
| FAT | 8 g | 27 g | 41 % |
| FATTY ACIDS, TOTAL SATURATED | 5 g | 16 g | 82 % |
| CHOLESTEROL | 22 mg | 69 mg | 23 % |
| SODIUM | 158 mg | 500 mg | 21 % |
| CARBOHYDRATE | 29 g | 90 g | 30 % |
| SUGARS | 16 g | 51 g | — |
| FIBER | 2 g | 6 g | 24 % |
| PROTEIN | 2 g | 5 g | — |