

Marie Saba

from my kitchen to yours

Cranberry Apple Pie

Makes one 9-inch pie

Ingredients:

- 3/4 cup (150 g) light brown sugar, packed
- 1/4 cup (30 g) all-purpose flour
- 1/2 tsp (2 g) Kosher salt
- 1/2 tsp (2 g) ground cinnamon
- 1/2 tsp (2 g) ground ginger
- 6 medium Honeycrisp apples (about 2.5 lbs.), peeled and sliced 1/4 inch thick
- 1 1/2 cups (150 g) fresh cranberries, whole or chopped
- 1 tsp (4 g) vanilla extract
- 1/4 cup (55 g) apple cider or water
- 1/4 cup (56 g) unsalted butter, cut into 8 cubes
- 2 pie crusts, store-bought or homemade

For egg wash: 1 egg + 2 tsp. water, whisked together and then strained

For topping: raw sugar

For serving: vanilla ice cream



Instructions:

1. In a large braising pan, mix together brown sugar, flour, salt, cinnamon, and ginger until well combined. Add apples, cranberries, and vanilla to pan. Toss gently to coat the apples and berries. Add water or cider and butter. Cook apples over medium heat, stirring frequently, until apples are tender, about 15 to 20 minutes. Cool completely.
2. Fit one crust into a 9-inch pie plate. Add about 1/2 of the cooled apple mixture and press down gently with a spatula (this will reduce gaps in the finished pie). Add remaining apple mixture and press down again with a spatula.

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3. For a lattice top, cut second crust into 8 to 10 long strips. Use the strips to form a lattice design over the filling. Seal crusts by pressing together and tucking them under to form an even edge. Use your fingers to create a scalloped edge. Place pie in freezer for 20 minutes.
4. Preheat oven to 415 degrees F (212 degrees C). Line a baking sheet with parchment paper.
5. Remove pie from freezer and place on baking sheet. Brush crust with strained egg wash and sprinkle with raw sugar.
6. Bake pie at 415 F (212 C) for 20 minutes. Reduce heat to 350 F (190 C) and continue baking for 50-60 minutes, or until top is golden, filling is bubbling, and apples are very tender.
7. Cool for at least 2-3 hours before serving. Serve with ice cream, if desired.

Notes:

Apples: If you don't have Honeycrisp, replace them with another sweet-firm apple, such as Braeburn, Cosmic Crisp, Jonagold or Pink Lady. The sweet flavor of these apples works well against the tart cranberries, and the firm flesh holds up nicely in the pie.

Make-Ahead Tip: The apple cranberry filling can be cooked (step 1) in advance. Store in the refrigerator for 2 days or freezer for up to 1 month. If in the freezer, thaw overnight in the refrigerator and then bake as usual (step 2 – 7).

Make-Ahead Tip: The entire pie can be made in advance (step 3), double wrapped in plastic, and frozen for up to 1 month. Do not thaw. Unwrap and leave on counter at room temperature for 15 – 20 minutes. Preheat the oven and bake as usual (step 4 – 7.)

Make-Ahead Tip: The two crusts can be made in advance. Shape into a disc, wrap in plastic, and store in the freezer for 2 to 3 months. Thaw overnight in the refrigerator.

Questions? Email me Marie@MarieSaba.com and I'll be happy to help!

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