

APPLE-CRANBERRY PIE *courtesy of Francesca Gaiba*

Filling

1 pound	fresh tart apples such as Granny Smiths—peeled, cored and cut in 1-in. (2.5-cm) cubes
4 ounces	brown sugar
4 ounces	granulated sugar
1 Tablespoon	orange zest
1 teaspoon	cinnamon—ground
1/4 teaspoon	salt
2 teaspoons	cornstarch
3 fluid ounces	orange juice
1 pint	fresh cranberries—rinsed
2	pie shells—one partially baked, the other cut into strips

Combine the apples, brown sugar, granulated sugar, orange zest, cinnamon and salt in a large, nonreactive saucepan. Dissolve the cornstarch in the orange juice and add it to the apples. Cover and simmer until the apples begin to soften, stirring occasionally. Add the cranberries, cover and continue simmering until the cranberries just begin to soften, approximately 2 minutes.

Place the apple-cranberry mixture in the pie shell and quickly cover with the dough strips to make a lattice. Bake at 400° F (200° C) until the filling is bubbling hot and the topping is lightly browned, approximately 20 minutes.
Yield: 1 Pie

