



Apple Cranberry Pie

Ingredients:

1-1/2 cups	fresh or frozen cranberries (or 1 cup dried cranberries)
2/3 cup	white sugar
3 tablespoons	all-purpose flour
1/2 teaspoon	ground allspice
6 to 8	tart cooking apples – peeled, cored and thinly sliced
1-1/2 tablespoons	brandy (or apple cider)
1 teaspoon	vanilla extract
2	9 inch pie crusts

Directions:

Preheat oven to 375 degrees F (190 degrees C). Position oven rack in the bottom third of the oven.

In a medium bowl, toss together the sugar, flour and allspice. Sometimes instead of just allspice, I'll use apple pie spices. Mix in the apples, cranberries, brandy (or apple cider) and vanilla. Place bottom crust into a 9 inch round pie pan so that it hangs 1 inch over the edge. Pour filling into the crust and cover with top crust. Seal and flute the edges. Cut slits in the top using a small knife or fork.

Bake in the preheated oven for 60 to 65 minutes, or until apples are tender and crust is golden.

Before baking, cover the edges of the crust with strips of foil to prevent them from over-browning or burning. Remove during the last 15 minutes of baking time to make sure the edges brown. Some recipes say to add the strips of foil during the baking time, but have you ever tried to cover the edges of a pie while it's hot and steamy? I gave up on

that method after too many unfortunate incidents of burned fingers and now do it *before* baking – the pie crust turns out evenly browned every time.

You also want to put the pie on a cookie sheet while it bakes, in case it drips – I usually cover the rack below with foil...much faster/easier cleanup!

