
Apple Cranberry Pie

Sendik's Fine Foods

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6 Royal Gala apples, peeled and sliced fairly thin
2-1/2 Cups fresh Wisconsin Cranberries
1 teaspoon orange zest
1-1/4 teaspoon ground cinnamon
3/4 Cup granulated sugar
1/3 Cup all-purpose flour
1 14.1 oz. package Pillsbury Pie Crusts

Preheat your oven to 425°, line a baking sheet with foil, and place it into the oven while it preheats. Place a 9 – 9 ½” glass pie dish into the fridge to chill. Remove dough from fridge and leave on counter for 15 minutes to warm up slightly.

Prepare your filling by tossing together all of the ingredients in a large bowl to coat well, set aside. Remove dough rounds from packing, unroll and place one into the bottom of your pie dish; add the filling.

Place remaining dough round over the top, and cut the overhanging dough edges to leave about 1” of dough; press the edges together, then tuck those into the pie dish, and create a crimped edge for a decorative touch.

Brush the top and edges with the egg wash. Make four slits in the top with a knife to allow steam to escape during baking. Sprinkle with the turbinado sugar and place onto the baking sheet in the oven. Bake at 425° for 20 minutes; then, turn down the temp to 350°, and bake for an additional 50 – 55 minutes. Turn the pie half-way through the baking process and cover it loosely with foil to prevent it from browning too much.

Allow the pie to cool completely before serving. Enjoy with your favorite vanilla ice cream.

Desserts