



for Thanksgiving

Gingered Apple-Cranberry Pie

Dessert

Source: *Culinary Communion*

Ingredients:

- 2 flaky pie crusts
- 5 large, tart apples, peeled, cored, and thinly sliced
- 1/3 cup crystallized ginger, finely chopped
- 1 cup fresh cranberries, chopped
- Zest of 1 lemon
- 3 tablespoons all purpose flour
- 1/4 tsp salt
- 3 tablespoons butter, cut into bits
- 2 tablespoons heavy cream
- 1 cup granulated sugar
- 1/4 teaspoon all spice
- Raw sugar, for garnish

Method:

1. Preheat oven to 425 degrees Fahrenheit.
2. Roll out one crust and fit it into a 9-inch pan. Trim the overhanging dough to $\frac{3}{4}$ inch all the way around. Refrigerate. Roll the 2nd crust into a circle with a 12-inch diameter. Refrigerate
3. Combine in a large bowl the apples, ginger, cranberries, and lemon zest. In a small bowl toss together the flour, granulated sugar, salt, and allspice. Add the contents of the small bowl to the bowl of fruit and toss well.
4. Arrange the filling on the bottom crust, piling it higher in the center. Dot the filling with the bits of butter.
5. Brush the rim of the pie with water and lay the circular top crust over the fruit. Press the crust down around the rim, then trim and flute the edge. Make 2 or 3 slits on the top.
6. Garnish the pie by first brushing the top with cream and then sprinkling the raw sugar on top of the cream.
7. Bake for 15 minutes at 425. Reduce the heat to 350 F and continue baking until the crust is golden and the fruit is tender when pierced through one of the slits, about 50-55 minutes.

Serves: 8 people