



Apple Pie with Cranberries

After some experimenting, I found that cooking the berries, sugar and orange peel with flour to thicken it before pouring it over the apples gave the pie a better texture and flavor.

I am very happy to share this tasty discovery with you.

- 1 double pie crust (see below)
- 1 1/2 cups (5 1/4 ounces) chopped cranberries
- 1 cup (7 ounces) sugar
- 1/2 teaspoon grated orange peel (zest)
- 1 tablespoon King Arthur Unbleached All-Purpose Flour
- 1/3 cup (2 5/8 ounces) orange or cranberry juice
- 6 tablespoons (1 1/2 ounces) chopped pecans
- 3 firm, tart apples sliced 1/4 inch thick
- 1/2 teaspoon cinnamon
- 1 tablespoon butter

Preheat your oven to 425°F. In a medium saucepan, cook the cranberries with the sugar, orange peel, flour and juice until the mixture is slightly thickened. Sprinkle half the pecans on the bottom crust of an unbaked pie shell.

Make 2 layers of apples on top of the nuts. Sprinkle these with cinnamon and dot with butter. Pour the cranberry mixture over the apples and sprinkle on the remaining pecans. Cover with a latticed top. Bake for 30 minutes or until the crust is golden and the berries are bubbly. Remove from the oven and allow to cool before slicing.

Basic Pie Crust: **NOTE:** A medium-flake crust like this can be used for main-course dishes or, by adding the optional sugar, for sweet fillings or even tart shells. This recipe makes enough for a double-crust 9-inch pie. You can also easily substitute whole wheat pastry flour for an equal amount of your unbleached white. I start with about 1/2 cup until I find a ratio I like. **NOTE:** Whole wheat pastry flour produces a crust with a "bite" and a hearty flavor, which is great with savory fillings and is a wholesome alternative for sweet fillings, too.

2 cups (7 1/2 ounces) Round Table Pastry Flour
or use (8 1/2 ounces) King Arthur Unbleached All-Purpose Flour
1/2 to 1 teaspoon salt
2 teaspoons sugar (optional if NOT for fruit pie)
1/2 to 3/4 cup shortening (3 1/4 to 5 7/8), lard or butter (4 to 6 ounces)
4 to 7 tablespoons (2 to 3 1/2 ounces) tablespoons ice water

In a large bowl, combine the flour, salt and sugar if you're using it. With a pastry blender, two knives, or your fingertips, cut or rub half of the fat into the flour mixture until it resembles cornmeal. Then take the remainder of the fat and cut or rub it in until the largest pieces are the size of a dime, or flattened peas. Sprinkle the ice water, one tablespoon at a time, over the flour/fat mixture.

With a fork, toss the mixture that you've just moistened and push it to one side. Continue until the dough is just moist enough to hold together. Then gather it into a ball (a bit like gently packing a snowball), cut it in half and flatten the halves into two disks. If you're making a double-crust pie, make the piece for the bottom crust slightly larger, since it has to fit down into the pie plate.

Wrap the two pieces of dough and put them in the refrigerator to give them a rest for 30 minutes or more before rolling them out.