

Apple Cranberry Crunch Pie Recipe

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Apples and cranberries both ripen in the fall in North America. So using them in your baked goods during the last few months of the year is optimal. Whenever baking an apple pie, we also recommend using a mix of apples. Half of the apples are Granny Smith green apples because they retain texture while baking, and the tartness works well with the sugar. The other half of the apple are red delicious or golden delicious. They help bring more apple flavor to the pie. But you can use any combo that you like.

Pie ingredients:

Pastry for a single crust pie

5 cups sliced apples

1 1/2 cups fresh cranberries

1/2 cup chopped nuts

1 cup firmly packed brown sugar

1/2 teaspoon cinnamon

2 tablespoon flour

2 tablespoon corn starch

2 tablespoon butter

Topping ingredients:

1/2 cup flour

1/4 cup white sugar

1/4 cup brown sugar

1/2 teaspoon cinnamon

1/4 teaspoon ground ginger

1/4 teaspoon ground nutmeg

1/4 cup butter

1/2 cup chopped nuts

1. Pre-heat oven to 375 degrees
2. Place the peeled, cored, and sliced apples in large bowl. Add the cranberries and chopped nuts.
3. Mix together the brown sugar, cinnamon, flour, and corn starch. Toss this mixture into the fruit and

nuts.

4. Roll out the bottom crust and place it in the pie plate. Add the apples into the crust. Smooth out the apple mixture for a smooth top and to reduce air pockets.
5. For the topping, mix together the flour, sugar, and spices. Cut in the butter. Mix in the chopped nuts and oatmeal. Spread this mixture evenly over the fruit filling.
6. Bake for 55-65 minutes. The pie is done the topping looks toasty and the fruit juices are bubbling. The juices will not bubble as much as with a two crust pie. But you want to be sure the filling is hot enough to thicken the juices.

Simple fruit pie making tips.

1. If you slice the fruit into smaller pieces, there will be fewer gaps/air in the fruit. Reducing the air gaps in the fruit will reduce the amount of settling of the fruit while cooking. This will reduce that goofy space between the top of the cooked fruit and the top crust after everything cools.
2. A fruit pie is done when the fruit juices are bubbling through the steam vents in the top crust. When the fruit juices are bubbling, then the corn starch and flour have done their job to thicken the juices so you don't end up with a sloppy slice of pie.

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