

# rustic apple-cranberry pie

## INGREDIENTS

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1 cup whole milk

¼ cup and 3 Tablespoons sugar, divided

2 egg yolks

3 Tablespoons cornstarch

¼ teaspoon salt

2 Tablespoons unsalted butter

½ teaspoon vanilla

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2 prepared pie crusts

5 Granny Smith apples, peeled, cored, and sliced

1 ½ cups fresh cranberries

2 Tablespoons lemon juice

1 ¼ cups sugar

¼ cup all-purpose flour

1 ½ teaspoons ground cinnamon

¼ teaspoon ground allspice

1/8 teaspoon salt

1 egg, beaten

1 Tablespoon whipping cream

## DIRECTIONS

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### TO MAKE THE PASTRY CREAM:

1. In a medium mixing bowl, beat the egg yolks, 3 Tablespoons of sugar, cornstarch, and salt until combined.
2. In a small saucepan, combine milk and 1/4 cup of sugar. Cook over medium heat until bubbles start forming on the edges.
3. Gradually beat in 1/3 cup of hot milk into the egg yolk mixture, then quickly beat in the remaining milk. Pour the mixture back into the saucepan. Cook over medium heat, stirring continuously until it thickens to a cream and comes to a boil.
4. Remove from the heat. Stir in the butter and vanilla until combined.
5. Transfer the cream to a bowl and cover the surface with plastic wrap. Cool it on your counter and then store in the refrigerator for up to three days.

### TO MAKE THE PIE:

1. Preheat oven to 375°F. Roll out one pastry round on a floured work surface to a 1- inch circle. Butter a 9-inch deep dish pie dish and transfer the dough to the dish without stretching. Trim the pastry even with the rim of the dish.
2. In a large bowl, combine apples, cranberries, and lemon juice. In another bowl, combine the sugar, flour, cinnamon, allspice, and salt.
3. Spread the pastry cream over the bottom crust. Toss the apples and cranberries with the dry ingredients and then pile over the pastry cream. Roll the top crust to a 12-inch circle and place it over the apples. Trim to 1/2 inch beyond the edge of the pie dish and then fold top pastry under bottom and crimp as desired. Cut four small slits into the top crust.
4. Combine a beaten egg with whipping cream and brush it over the top of the pie crust. Place the pie on a foil lined baking sheet.
5. Bake 1 hour and 20 minutes. Cool on a wire rack and then store in the refrigerator to cool completely.

# rustic apple-cranberry pie crust recipe

## INGREDIENTS

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3 ¾ cups all-purpose flour  
1 Tablespoon sugar  
2 teaspoons kosher salt  
½ teaspoon baking powder  
1 ¾ cups cold, unsalted butter  
2/3 cup ice cold water  
2 Tablespoons sour cream  
1 teaspoon vinegar

## DIRECTIONS

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1. In a very large bowl, combine the flour, sugar, kosher salt, and baking powder.
2. With a pastry blender, cut in the butter leaving chunks the size of peas.
3. Combine ice-cold water, sour cream, and vinegar in a separate bowl and then add it all at once to the flour mixture. Quickly stir to distribute but do not over-mix. The dough will be slightly crumbly.
4. Divide the dough into three portions and shape them into a disk. Wrap in plastic wrap and place in the refrigerator for at least 2 hours to overnight.

**MAKES 3 – 9 IN PIE CRUSTS**

Pie crust dough can be refrigerated for up to three days or frozen for up to one month. Frozen dough should be thawed overnight in the refrigerator before rolling.