Apple Cranberry Pie Recipe
Makes one 9 1/2 to 10-inch double-crusted pie

DOUGH
4 cups all-purpose flour
3 tablespoons granulated sugar
1 1/2 teaspoons fine sea salt
1 1/4 cups (2 1/2 sticks unsalted butter)
8 to 10 tablespoons ice water, plus more as needed

FILLING
5-6 peeled and cored baking apples (Honeycrisp, Empire, Cortland, Braeburn), sliced 3/8 inch thick
2 tablespoons freshly squeezed lemon juice
1/2 cup packed light brown sugar
1/4 cup flour
1 teaspoons ground cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 1/3 cups cranberries, fresh or frozen
2 tablespoons unsalted butter
1 egg, beaten with 1 tablespoon cold water
2 teaspoons granulated sugar (for sprinkling)

1. Combine the flour, sugar, and salt in the bowl of a stand mixer. Cut the butter sticks in quarters lengthwise, and then cut across them to make thin slices. Add the pieces to the bowl, separating them as you add them, and toss to coat them with flour. Freeze for 20 minutes.

2. On low speed, with the paddle attachment, mix until the butter is in flat, dime-size pieces. This should take 2 to 3 minutes. Gradually add 8 tablespoons of the ice water and mix on low speed until the dough clumps together and no dry spots remain, stopping before the dough forms a ball. Add more water, 1 tablespoon at a time if dough seems too dry. (A small handful should hold together firmly when pressed without cracking at the edges.)

To make by hand: Place the dry ingredients and butter in a bowl. Use your fingers to flatten the pieces of butter and toss them in the flour to coat them. Freeze for 15 to 20 minutes. Drizzle the water over the dough and use both hands to toss the liquid and dry ingredients together until the dough forms large clumps.

3. Tip the clumps onto the countertop and divide into 2 mounds, one mound slightly larger than the other. Press the clumps together to form 2 flat disks, and enclose them in plastic wrap.

4. If you’ve refrigerated the dough, remove it from the refrigerator to soften slightly while you make the filling.
5. In a large bowl, toss the apples with the lemon juice, brown sugar, flour, cinnamon, nutmeg, and salt. Stir in the cranberries.

6. On a lightly floured surface or between 2 sheets of parchment paper, roll the smaller disk into a 12-inch circle that is about 1/8-inch thick. Line the pie pan with the dough, and trim the pastry so that it is even at the edge. Mound the filling in the pie pan. Dot it with small pieces of the butter.

7. Roll out the remaining dough into a 13-inch circle and lay it gently on top of the fruit. With scissors, trim the excess overhanging pastry, leaving a 1-inch border all around. Tuck the border under the bottom crust and crimp or press the edges with a fork.

8. Freeze the pie for 45 minutes to set the crust.

9. Center an oven rack in the oven. Preheat the oven to 425ºF.

10. With a fork, thoroughly beat the egg with 1 tablespoon of cold water. Brush it over the pie, including the edges. With a sharp paring knife, cut 5 or 6 1-inch vents on top. Sprinkle with sugar.

11. Place the pie on the baking sheet. Bake for 20 minutes. Reduce the heat to 375ºF and bake for another 35 to 40 minutes, or until the crust is brown and the filling bubbles. (Total baking time is about 55 to 60 minutes.) If the crust browns before the filling bubbles, cover loosely with foil. The pie is best served on the day it is made, but leftover pie is especially good reheated in the oven and for breakfast, of course! That's the way we roll in our house!

Pie tips, just for you!
1) Use all-purpose flour (I use Gold Medal) to give the dough structure, so it holds its shape in the oven.
2) Cut the butter into thin slices, chill with the flour, and flatten the butter into pieces in a mixer with a paddle attachment, or with your fingers.
3) Use cold flour, butter, and ice water. If the dough is warm, it is hard to roll out, and those separate little bits of butter are what make the dough flaky. So pop it back in the fridge if it warms too much.
4) Add ice water to the chilled butter and flour, mix, form into disks, and use immediately, or wrap in plastic wrap and refrigerate for up to 2 days (the dough will discolor after 2 days). If you prefer, freeze wrapped dough, enclosed in a zipper freezer bag, for up to 2 months. Defrost in the refrigerator overnight.
5) Chill a filled pie or pie shell before baking to give the dough a chance to hydrate (absorb water) and relax, which helps prevent shrinking in the oven.
6) Make the dough ahead of time: Shape two disks and wrap each in plastic wrap or foil. Refrigerate for up to 2 days (the dough will discolor after that.) Freeze for up to 3 months, and
defrost overnight in the fridge. Let come to cool room temperature (about 15 minutes) after you remove it from the refrigerator.

7) Crimping not your thing? Don’t fuss. A homemade pie is pure gold. Just press the edges together with the tines of a fork.

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