

Cranberry-Apple Streusel Pie

vegetarian; serves 6-8

5 large Granny Smith apples
2/3 cup **Wholesome!** sugar
1 medium orange, zested and juiced
4 teaspoons cornstarch
1 1/2 Tablespoons lemon juice
1 cup frozen whole cranberries
1 **Wholly Wholesome** frozen pie shell, thawed

Streusel Topping:

2/3 cup **Bob's Red Mill** all-purpose flour
1/4 cup **Wholesome!** sugar
6 Tablespoons unsalted butter, cold

1. Preheat oven to 350° F.
2. Peel, core and chop apples into 1/2 inch pieces then place in a saucepan with sugar, orange zest, orange juice, starch, and lemon juice.
3. Heat apples over medium heat and cook until almost tender. Add cranberries.
4. Continue to cook until apples are soft. Spread mixture on a baking sheet to cool completely.
5. Meanwhile, in a bowl, combine flour and sugar for the streusel. Using a pastry blender, cut in the butter until fine crumbs form. Keep chilled until ready to bake pie.
6. Fill thawed pie shell with cooled filling, then crumble on streusel.
7. Place on a cookie sheet and bake for 40 minutes, or until fruit is bubbling and streusel is golden.

