

BLUSHING APPLE PIE (CRANBERRY APPLE)

INGREDIENTS

for the pastry

for the crust

5 cups all purpose flour

2 tablespoons sugar

1 1/2 teaspoons salt

1 1/4 cups (2 1/2 sticks) chilled unsalted butter, cut into 1/2-inch pieces

2/3 cup chilled solid vegetable shortening, diced

10-12 tablespoons (or maybe more) ice water

for the filling

6 oz (1/2 bag) fresh or frozen cranberries

1 cup sugar, divided

1/2 cup orange juice

3/4 teaspoon pumpkin spice

2 pounds Pink Lady or Honey Crisp apples, peeled, cored and thinly sliced

2 tablespoons calvados

2 tablespoons corn starch

1/2 teaspoon cinnamon

1 egg yolk combined with a tablespoon of water for egg wash

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, then flatten into two disks. Wrap in plastic and chill 2 hours.

Next prepare your cranberry sauce and apple filling. Combine cranberries, 3/4 cup sugar, orange juice and spice in a small sauce pan. Bring to a boil, then reduce to a simmer. Simmer for 12-15 minutes until cranberries burst and sauce thickens somewhat. Transfer to your food processor and pulse until it is a fine puree. Pour into a work bowl that will be large enough to hold your apples. Combine cranberry sauce, remaining sugar, cinnamon, corn starch and calvados into a loose paste. Peel, core and thinly slice your apples and to the work bowl. Gently toss with the cranberry mixture and set aside.

Preheat oven to 400F. Spray a 10-inch pie tart with a removable bottom with cooking spray.

Roll out one of the dough disks on floured surface to 14-inch round. Transfer to the prepared tart pan, Fold edge under, forming high-standing rim; crimp. Add filling by placing each apple slice upright individually. This is very time consuming but creates the neat swirl pattern. Using remaining dough, create a few braids to overlay on the pie and using the egg wash, "paste" to the crust. Using a pastry brush, paint egg yolk over the crust edge. Bake pie 10 minutes at 400F. Reduce oven temperature to 375F. Continue baking until juices bubble thickly and crust is deep golden, covering edges with foil if browning too quickly, about 1 hour.

Let pie cool 1 hour before cutting.